

THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

In Canned Meats Cerelose PURE Dextrose *protects* Color and Flavor

MILD sugar curing with CERELOSE (pure Dextrose) develops uniform quality, enhances natural meat juices and protects natural meat colors.

Sugar replacement with CERELOSE incurs
NO OTHER CHANGE IN FORMULA.

When with such ease and economy, you
can produce superior canned meats, why not
use CERELOSE?

We will be glad to demonstrate.



CORN PRODUCTS SALES CO. • 333 N. Michigan Ave., Chicago, Ill.



BUFFALO GRINDERS

You can be sure of maximum profits only when you are sure of maximum speed and efficiency in your sausage grinder. With a Buffalo Grinder you enjoy peak performance at minimum operating cost.

Specifically designed for the sausage industry, Buffalo Grinders are a favorite with sausage makers everywhere. Quick and cool cutting they protect protein value and improve the quality of products. Carefully balanced cylinder and feed screw prevent "backing up" and mashing of meat. New Helical gear drive design provides quiet, vibrationless operation... increases the life of the grinder. Here's what R. C. Decker & Co., Inc., New York City, say about Buffalo Grinders...

"We have been greatly concerned about a machine that would give us volume production in a given length of time without mashing or burning the meat.

"Since we have installed a Buffalo Grinder No. 66-BG our product has been perfect.

"It is indeed a pleasure the way this machine works, and furthermore our electric bills are materially reduced, by reason of shorter running time."

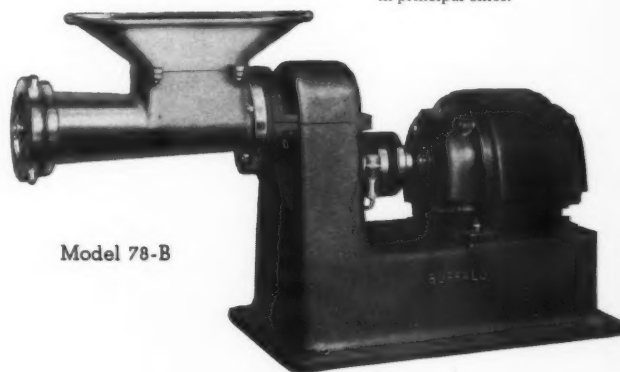
Find out how you, too, can increase your poundage and at the same time make your cost go down. Write for further proof and full details of Buffalo Grinders.

JOHN E. SMITH'S SONS CO.

50 Broadway, Buffalo, N. Y.

Manufacturers of a complete line of Sausage Machinery.

Sales and Service Offices
in principal cities.



Model 78-B

Buffalo QUALITY SAUSAGE MAKING MACHINE



BOARS HEAD



Super Seasonings

**MADE ONLY BY
THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.
ESTABLISHED 1877**

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 106

JANUARY 3, 1942

Number 1

EDITORIAL STAFF

J. B. GRAY

Editor

EDWARD R. SWEM

Managing Editor

VAL WRIGHT

Associate Editor

CARL MAGNUSON

Associate Editor

C. ROBERT MOULTON

Consulting Editor

M. A. ADAMS

News Editor

★

Published weekly at 407 So. Dearborn St., Chicago, Ill., U.S.A., by The National Provisioner, Inc.

Yearly subscriptions: U.S., \$3.00; Canada, \$5.00; foreign countries, \$5.00. Single copies, 25 cents.

Copyright 1942 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter, October 8, 1919, at the post office at Chicago, Ill., under act of March 3, 1879.

★

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



Official Organ



American Meat Institute

Page 4

Contents

EDITORIAL COMMENT

Packer Scrap is Needed Now.....7

NEWS HIGHLIGHTS OF THE WEEK

Revised Ceiling on Fats and Oils.....9

1941 Was a Record Year.....8

Restrictions on Tires, Tin and Burlap.....9

Armour Earnings Go into Business.....9

Elevator Safety Often Neglected.....10

Does the Meat Packer Need a Chemist?.....14

New High for Canned Meats Output.....12

Major Refrigeration Problems Require Experts.....19

New Trade Literature.....34

Up and Down the Meat Trail.....16

Classified Advertisements, Page 40. Index to Advertisers, Page 42.

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

PAUL I. ALDRICH

President and Editor Emeritus

ALFRED W. B. LAFFEY

Vice President and Sales Manager

E. O. H. CILLIS

Vice President and Treasurer

RICHARD VON SCHRENK

Executive Vice President

THOS. McERLEAN

Secretary

★

RESEARCH AND PROMOTION

Lester I. Norton, Director

ADVERTISING REPRESENTATIVES

CHICAGO:

H. SMITH WALLACE, 407 So. Dearborn St., Chicago, Ill.

NEW YORK:

HARVEY W. WERNECKE, 300 Madison Ave., New York, N. Y.

LOS ANGELES:

DUNCAN A. SCOTT & CO., Western Pacific Building, Los Angeles, Calif.

SAN FRANCISCO:

DUNCAN A. SCOTT & CO., Mills Building, San Francisco, Calif.

The National Provisioner—January 3, 1942

Defense Savings Pay-Roll Allotment Plan

Now company heads can help their country, their employees, and themselves

voluntary
pay-roll
allotment
plan

helps workers provide for the future
helps build future buying power
helps defend America today

This is no charity plea. It is a sound business proposition that vitally concerns the present and future welfare of your company, your employees, and yourself.

During the post-war period of readjustment, you may be faced with the unpleasant necessity of turning employees out into a confused and cheerless world. But you, as an employer, can do something *now* to help shape the destinies of your people. Scores of business heads have adopted the Voluntary Pay-roll Allotment Plan as a simple and easy way for every worker in the land to start a *systematic* and *continuous* Defense Bond savings program.

Many benefits . . . present and future. It is more than a sensible step toward reducing the ranks of the post-war needy. It will help spread financial participation in National Defense among all of America's wage earners.

The widespread use of this plan will materially retard inflation. It will "store" part of our pyramiding national income that would otherwise be spent as fast as it's earned, increasing the demand for our diminishing supply of consumer goods.

And don't overlook the immediate benefit . . . money for defense materials, quickly, continuously, *willingly*.

Let's do it the American way! America's talent for working out emergency problems, democratically, is being tested today. As always, we will work it out, without pressure or coercion . . . in that old American way; each businessman strengthening his *own* house; not waiting for his neighbor to do it. That custom has, throughout history, enabled America to get things done *of its own free will*.

In emergencies, America doesn't do things "hit-or-miss." We would get there *eventually* if we just left it to everybody's whim to buy Defense Bonds when they thought of it. But we're a nation of businessmen who understand that the way to get a thing done is to *systematize* the operation. That is why so many employers are getting back of this Voluntary Savings Plan.

Like most efficient systems, it is amazingly simple. All you have to do is offer your employees the convenience of having a fixed sum allotted, from each pay envelope, to the purchase of Defense Bonds. The employer holds these funds in a separate bank account, and delivers a Bond to the employee each time his allotments accumulate to a sufficient amount.

Each employee who chooses to start this savings plan decides for himself the denomination of the Bonds to be purchased and the amount to be allotted from his wages each pay day.

How big does a company have to be? From three employees on up. Size has nothing to do with it. It works equally well in stores, schools, publishing houses, factories, or banks. This whole idea of pay-roll allotment has been evolved by businessmen in cooperation with the Treasury Department. Each organization adopts its own simple, efficient application of the idea in accordance with the needs of its own set-up.

No chore at all. The system is so simple that A. T. & T. uses exactly the same easy card system that is being used by hundreds of companies having fewer than 25 employees! It is simple enough to be handled by a check-mark on a card each pay day.

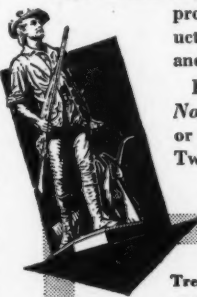
Plenty of help available. Although this is *your* plan when you put it into effect, the Treasury Department is ready and willing to give you all kinds of help. Local civilian committees in 48 States are set up to have experienced men work with you just as much as you want them to, and no more.

Truly, about all *you* have to do is to indicate your willingness to get your organization started. We will supply most of the necessary material, and no end of help.

The first step is to take a closer look. Sending in the coupon in no way obligates you to install the Plan. It will simply give you a chance to scrutinize the available material and see what other companies are already doing. It will bring you samples of literature explaining the benefits to employees and describing the various denominations of Defense Savings Bonds that can be purchased through the Plan.

Sending the coupon does nothing more than signify that you are anxious to do *something* to help keep your people off relief when defense production sloughs off; *something* to enable *all* wage earners to participate in financing Defense; *something* to provide tomorrow's buying power for your products; *something* to get money *right now* for guns and tanks and planes and ships.

France left it to "hit-or-miss" . . . and missed. *Now* is the time for *you* to act! Mail the coupon or write Treasury Department, Section A, 709 Twelfth St. NW., Washington, D. C.



FREE - NO OBLIGATION

Treasury Department, Section A,
709 Twelfth St. NW., Washington, D. C.

Please send me the free kit of material being used by companies that have installed the Voluntary Defense Savings Pay-Roll Allotment Plan.

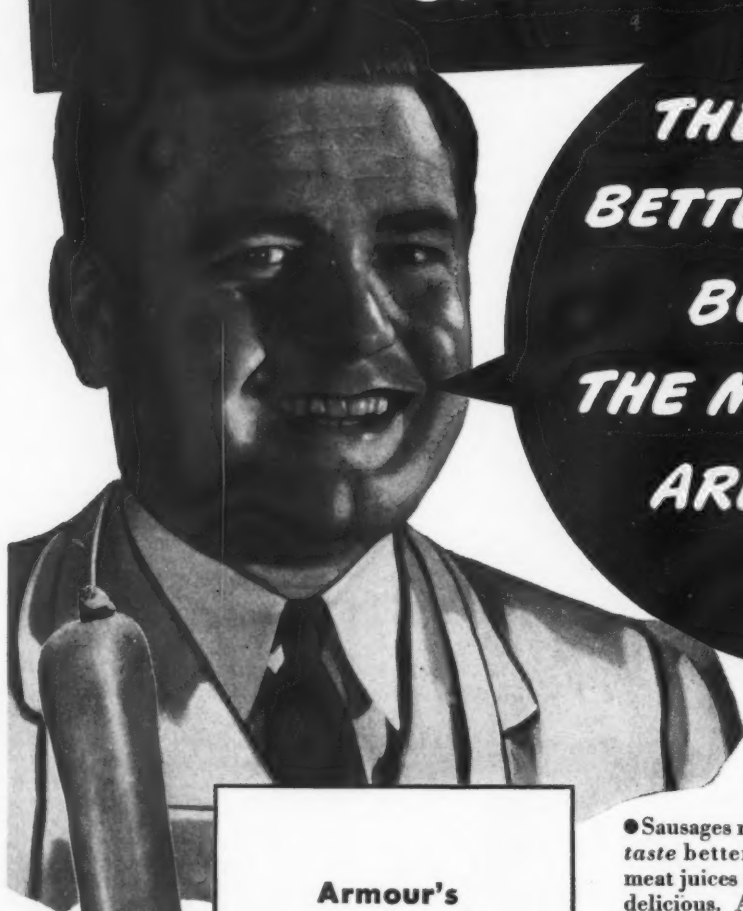
Name _____

Position _____

Company _____

Address _____

**I MAKE MY SAUSAGES WITH
ARMOUR'S NATURAL
CASINGS!**



**THEY HAVE
BETTER FLAVOR
BECAUSE
THE MEAT JUICES
ARE SEALED
IN!**

**Armour's
Natural Casings
seal in the
Flavor-Giving
Meat
Juices!**

●Sausages made with Armour's Natural Casings *taste* better, because they retain the natural meat juices that help so much to make sausages delicious. And they *look* better, too, because Armour's Casings have high elasticity that keeps the casings clinging tightly to the meat—gives sausages a plump, fresh appearance. Those are mighty important sales advantages—reasons why customers will prefer your sausages to others!

Armour's Natural Casings are strong, so that they resist breakage. And your nearest Armour branch can quickly supply a type of casing that's exactly right for every product you make. Next time you order casings, make it Armour's Natural Casings.

**ARMOUR'S
NATURAL CASINGS**

Packer Scrap Piles Hold the Material for Many



WE ARE at war. There is no longer any question as to who has first call on all raw materials and the articles fabricated from them. Although 1941 has been a year of intense industrial activity, and the country has made serious inroads in its great pool of raw materials, productive effort in 1942 must and will greatly exceed 1941. There is already an appointed place in the 1942 production schedule for every pound of critical material.

We are changing over rapidly from a part peace and part defense economy to a 100 per cent war economy. During the inevitable lag, the situation in all critical raw materials becomes immediately serious. It is anticipated that if we can maintain the greatly increased production program scheduled for the first quarter of 1942, the country will be fairly well over the hump for raw materials and can settle down to a rapid but much more even pace. Raw materials of all kinds are needed now.

Many people have no comprehension of the important part which salvage materials play in industrial production even under normal conditions. Practically all salvage can be reworked or refined into new and usually better materials. One ton of scrap iron is said to be required for the production of four tons of steel. The plates in worn-out automobile batteries are reworked to obtain material for plates in new batteries.

A certain percentage of old newspapers can be reworked into news-

print, paper and, perhaps of greater importance, they are valuable raw material for the fiber box manufacturer. Fine bond papers require rags. When an article of copper or copper alloy, be it trolley wire, a valve, a door handle or a ship propeller, has served its purpose or is no longer fit for service, its metal value is still present. The foregoing are only a few of the so-called waste materials which must be continually recovered, refined, realloyed, reworked and used again.

Many people think of salvage or waste in connection with the junk man's occasional visit to the back door. This individual performs a valuable service, but the greatest source of all types of salvage material is the waste from 200,000 industrial

plants. Plant managers are good, fair or poor housekeepers. Many plants demonstrate the conviction that clean factories are an inspiration to workers and an important factor in creating and sustaining high quality production and worker morale. They give no space to junk.

On the other hand, countless plants have no settled salvage policy; they merely push their waste, obsolete machinery, etc. into a corner or "under the carpet." Our 200,000 industrial plants can produce staggering quantities of salvage by concerted "cleaning up." Were this effort made, America would not only get over the hump during the first quarter of 1942, but might have the necessary surplus of critical raw materials to per-

Scrap Is Needed—NOW

GOVERNMENT officials tell us that the country will be in dire need of raw materials during the next three months, and that once over this hump, and with our complete transition to a war economy, primary material should flow more evenly. One of the quickest ways to get over this hump is through industrial salvage.

The industrial salvage section of the Bureau of Industrial Conservation of OPM is beginning a campaign to salvage the maximum amounts of scrap iron, steel, copper, zinc and other critical materials in the shortest possible time. It is believed there are thousands of tons of non-ferrous and other waste materials which can be used in the arms program during the next two or three months when the situation will be most critical. The program includes wrecking any obsolete equipment.

This is a fine chance for meat plants to make an important contribution toward winning the war. If, through collection of scrap and waste, raw material supplies can be increased by 2 per cent, many thousands of companies can be kept operating on at least a minimum basis.

Clean up your plant; collect all usable material; sort out any which can be reconditioned for use in the plant and start the remainder on its way to swell the stock piles of critical and essential materials. This is one way in which every packer can participate in America's Victory Program.

mit the allocation of modest quantities to non-war industries, keeping substantial numbers of employes at work. Minimum dislocation in employment is in the direct interest of anyone whose products are purchased by consumers—as are packers'.

A number of interesting examples might be cited to show what has been accomplished by industrial plants which have given serious attention to the problem of getting waste materials into circulation. To insure a good "clean-up" job, wise management will delegate the responsibility to one capable individual and give him the authority to act.

An intricate organization exists for the collection, classification and disposal of salvaged materials. Scrap usually passes through two or three different hands before reaching concerns equipped to rework it. The maintenance of this natural system is vitally important to future collection of these essential materials. Therefore, government agencies recommend that industrial salvage be sold through existing markets; that is, either to the scrap dealer or the junk man.

Packers will find a ready market for all materials. Markets for many materials are directly affected by ceiling prices. Nevertheless, as dealers' operating margins must be quite slim, plants which may have been holding their salvage for better prices are probably in a position to obtain the war's top today. Huge accumulations of war and industrial scrap will probably depress salvage prices after the war.

All available salvage material is needed today. Therefore, all units of the meat packing industry—packers, sausage manufacturers and renderers—who have sufficient vision to understand the country's grave situation will take action immediately.

Do it now because the material is needed now. Each packer who gets vitally needed salvage material back into industry's bloodstream can be conscious that he is performing a most valuable and patriotic act. While our army and navy are holding the frontiers for us, the least we can do is make war on waste.

PLEAD NOT GUILTY

Pleas of not guilty to a charge of conspiracy to violate the Sherman anti-trust law were entered last week before Judge William H. Holly in the federal district court at Chicago by 118 companies and individuals connected with the meat packing industry.

They were indicted last August, charged with conspiring to control and raise prices of hams in period preceding Easter.

The defendants come from 30 different states and many cities. Judge Holly set trial for May 18, 1942, the long lapse being necessary, it was said, because of the difficulties in rounding up witnesses. Dates have not been set for trial under other indictments.

Schmidt Says 1941 Meat Output Set Record; Packers Ready for New Jobs

AT THE close of 1941, livestock and meat supplies are large and ample for military, domestic, and overseas trade during the next year, George A. Schmidt, chairman of the board of directors of the American Meat Institute, stated this week in the annual statement of the Institute on the meat trade situation.



G. A. SCHMIDT

"The live stock and meat industry, in cooperation with the government's nutrition for health and victory program, is prepared to supply liberal quantities of meat for the nation's growing armed forces and our allies and, at the same time, provide ample supplies for consumption on the home front," he said. "Already, during the current year, large quantities of meat have been specially prepared for governmental use, and I am glad to be able to report the industry has been able to meet every requirement of the government."

Largely owing to shipments under the lend-lease program, exports increased sharply during the latter part of the year and, according to available government data, were about three times as great in 1941 as the unusually small amount exported during the previous year, Mr. Schmidt pointed out. Indications are that the American meat packing industry will be called on even more extensively during the coming year to provide meat and meat products so essential to our Allies' welfare during the present world-wide conflict.

ing the present world-wide conflict.

More meat was consumed in the United States during 1941 than during any other year in history, Mr. Schmidt stated. Almost 19½ billion lbs. of meat were consumed last year as compared with a little over 18½ billion lbs. the previous year. According to preliminary figures, the average per capita consumption during 1941 was about 5 lbs. greater than that of 1940, when the average person consumed about 141 lbs., he said.

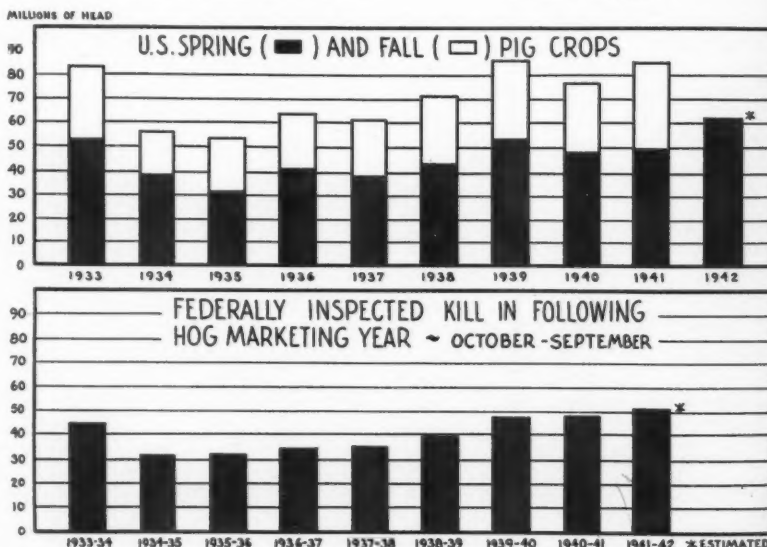
Production of meat in 1941 exceeded that of any other year on record, according to Mr. Schmidt. Although production of pork was approximately 5 per cent under that of a year earlier, the production of beef, veal, and lamb exceeded that of the previous year. As a matter of fact, beef and lamb production in 1941 was the largest in history.

An interesting feature of the past year's meat trade has been the amount of meat included in the daily ration of the average soldier, Mr. Schmidt related. According to figures recently released by the government, the average soldier consumes, on an average, almost a pound of meat a day—some days even more—or over 300 lbs. each year. This amount is well over twice that of the average American consumer.

Marketings of livestock were somewhat greater last year than during the previous year, Mr. Schmidt said. Hog marketings, however, were approximately 5 per cent fewer than during the previous year, although about 20 per cent larger than the average marketings during the ten-year period, 1931-40.

Following improved demand for all

(Continued on page 36.)



TIRES, TIN, BURLAP AND PAPER FIGURE IN RECENT OPM RESTRICTION ORDERS

FORMULATION of a broad program under which sales of new tires will be made only to specified classes of users, issuance of a new preference order liberalizing the federal government's policy on repair, maintenance and operating supplies, and new regulations tightening Uncle Sam's control over tin, paper, burlap and chlorine are among the latest Victory Program developments affecting the meat packing industry.

On December 11, following the outbreak of hostilities between Japan and the United States, a temporary ban was imposed on sale of new tires to all buyers except those having a priority rating of A-3 or higher. This measure will be supplanted January 5 by a rationing program which will confine sales of new tires to owners of motor vehicles falling within seven classifications. These cover essential services for health, safety and industrial and commercial operations.

Included in one of the categories are trucks used by any common carrier and those employed for transporting raw materials, semi-manufactured goods and finished products, except those used to transport such commodities to the ultimate consumer for personal, family or household use. This classification is interpreted to cover most of the motor trucks used by packers in transporting raw materials and in making deliveries to retailers. However, the new tire regulations contain no provisions making new tires available to traveling salesmen.

TIRE RATIONING.—After January 4, the distribution of new tires will be controlled through local boards set up in cooperation with the defense councils, Leon Henderson, price administrator, explained on December 17. Prospective purchasers of new tires will be required to prove to the local rationing boards that they fall within the eligible groups and that it is essential for them to obtain new tires for safe operation of their vehicles. Those fulfilling the requirements will be given certificates authorizing the purchases.

Controls are also being developed by the federal government over the sale of retreaded tires and the retreading of tires. The new tire rationing plan is expected to result in a huge increase in recapping and retreading throughout the country. Tire authorities point out that such operations, if performed while the original casing is still in good condition, will add as much as 80 per cent to the mileage of the original tread.



L. HENDERSON

BURLAP.—Allocation of the nation's entire burlap supply was ordered by the OPM on December 22. Under the order, burlap will continue to be used for bagging certain agricultural and chemical products, but in greatly reduced quantities, while other peace-time uses will be cut off entirely. Much of the burlap thus diverted will be used for defense purposes, as in the form of sand bags for bomb protection and for camouflage.

The order specifically prohibits the

(Continued on page 35.)

FATS AND OILS CEILING IS SET AT OCTOBER 1 LEVEL

Maximum prices on 1,800 fats and oils were revised by the Office of Price Administration this week, being established at the higher October 1 level rather than at the November 26 base used when ceiling prices were first announced. The change has the effect of allowing an 11 per cent increase in the general price level of all fats and oils. Ceiling prices on fats and oils which were out of line with others on October 1 need not be less than 111 per cent of the November 26 price.

Many meat industry by-products—lard (except refined lard ready for consumer use) tallow, animal oils and greases—are affected, as well as non-industry fats and oils which compete with them. The revision of the ceiling is in line with the intent of Congress to enact price control legislation requiring that ceilings on agricultural products shall not be imposed at levels below those prevailing on October 1, 1941.

While the trade was confused pending interpretation of the new OPA order, some of the exchanges have already taken action to put the new maximums in effect. The Chicago Board of Trade has announced the following maximums for futures: Jan., 11.27; Mar., 12.55; May, 12.82 and July, 12.82. Cash lard maximums are: Cash, 10.93; loose, 11.15 and leaf, 11.51. The latter prices are not those of October 1, but take advantage of the equalizing clause in the OPA order and are 111 per cent of the November 26 level.

It is understood that the same procedure will apply to tallow and that the 111 per cent of November 26 price will be used rather than the October 1 price. Later information on ceiling prices will be found on page 32.

Armour Uses Most of Larger Profits To Expand Capital

SALES of Armour and Company of Illinois and its subsidiary companies climbed to \$926,236,109 in the 1941 fiscal year, a 26 per cent gain over 1940, while tonnage was up 6 per cent, according to the report of George A. Eastwood, Armour president, covering the fiscal year ended November 1, 1941. In Armour domestic operations there was a tonnage increase of 9 per cent and in foreign operations a decrease of 11 per cent.



G. A. EASTWOOD

Consolidated operating earnings amounted to \$16,679,862 (equivalent to 1.8c per dollar of volume) compared with \$8,307,429 in the 1940 fiscal year. Net earnings for 1941 totaled \$15,111,410; of this amount, the Illinois company and its subsidiaries, excluding the Delaware company, earned \$3,052,053 and the Delaware company and its subsidiaries earned \$12,059,357. All of the common stock of the Delaware company is owned by Armour of Illinois.

Not only did Armour of Illinois pay out \$3,757,002 in dividends on the Delaware 7 per cent guaranteed cumulative preferred stock, as well as \$799,494 on the Illinois \$6 prior preferred stock, but the firm increased surplus by \$11,381,205 during the year. Arrears on the Illinois prior preferred stock amounted to \$21 per share as of November 1, while arrears on the 7 per cent cumulative preferred (only 33,715 shares outstanding) totaled \$26.25 per share. Since the close of the fiscal year a quarterly dividend has been declared on the Illinois \$6 prior preferred.

Armour and Company added \$11,136,205 to working capital during the year, bringing it up to \$111,826,330 at the close. Funded debt was reduced by \$836,000 and the Delaware preferred stock by \$768,700.

The company has adopted the "last-in, first-out" method for pricing slower turning inventories—certain pork items, hide and leather in its leather operations and soap and glue. As a result, consolidated inventories at November 1, 1941 were approximately \$5,750,000 less than they would have been had no change been made. Consolidated earnings were about \$4,200,000 less than they would have been under the old system.

The Armour investment in inventories and receivables increased \$47,225,522 during the 1941 fiscal year to \$171,951,020 on November 1, 1941; this large

(Continued on page 34.)

Old and Poorly-Maintained Equipment and Bad Habits Cause Elevator Accidents

By K. A. COLAHAN

Division Engineering Manager, American Mutual Liability Insurance Co.

THE urgent need for teaching industrial workers the hazards of elevator use, and the necessity of backing up this teaching with strict enforcement of operating rules, becomes more apparent when one realizes that nearly four and two-thirds times more deaths occur from the use of industrial elevators than from those available for public use. On the basis of the tremendous number of persons using public elevators, compared with the much smaller number using industrial elevators, it is estimated that the hazard involved in using industrial elevators is nearly 24 times as great as in public elevators.

In the four-year period—1935 through 1938—a total of 859 people were killed in connection with elevator use. Of this total, 536 were definitely classified as occupational, while the classification was not specified in 157 fatalities, but could be assumed to be almost entirely related to industrial activities. One hundred forty-five deaths were due to elevators in public use during the same period.

What are the causes behind the larger number of deaths and accidents in connection with the use of industrial elevators? Public elevators, although travelling in many cases at speeds of 800 or more feet per minute, are well maintained and are manned and under the control of competent operators. On the other hand, the industrial elevator is

usually of a low speed type, and, in a majority of cases, has no regularly assigned operator. It is free for use by almost anyone, including such outsiders as truck drivers making deliveries. The free use of industrial elevators by employees and others is an important factor in accidents involving personal injury as well as property damage.

Point of Greatest Hazard

The greatest single point of hazard on an elevator is at the hoistway landing and entrance and it is estimated that 75 per cent of the accidents occur at these points. There is a wide disregard on the part of industrial elevator users for the necessity of closing hoistway landing doors or gates, particularly the latter, and this has been responsible for many fatalities where employees or others have walked into or fallen into unprotected hoistway openings.

It is a rather common practice to block open hoistway landing doors and

gates, and they are even found solidly nailed open. Non-fatal accidents are also more numerous at elevator landings than at any other point, but the need for care is disregarded. Attempts to get on or off moving elevator cars make a consistent contribution to the fatality record, but the practice persists with no obvious effort to stop it. If a more safety-minded understanding could be developed on the part of those who leave elevator gates or doors open, or who indulge in or permit jumping on or off moving elevators, a very forward safety step would be accomplished.

The responsibility of the owner of the elevator or industrial management is related to all this in two ways. First, management is responsible for developing a safer approach to the use of elevators and correcting bad habits, and, second, the direct responsibility for proper maintenance lies with management.

Unfortunately, many of the elevators in industrial plants today have somewhat outlived their usefulness and as their age increases they become more out of line with modern standards and requirements and become potentially more hazardous. In connection with this, it has recently been suggested that elevators be rated according to age in the manner in which high-pressure steam boilers are rated. In the case of boilers, the allowable pressure is re-

TWO TYPES OF DOORS

LEFT.—An employee has opened an old type door to determine location of elevator. He may be decapitated by the descending elevator or may slip and fall down the elevator shaft.

RIGHT.—The modern elevator door opens and closes from the inside; once closed, it cannot be opened from the outside by careless employees.



duced as the boiler gets older and it is proposed that the allowable carrying capacity of elevators be reduced on an age basis. There may be merit in this proposal if for no other reason than that it would condemn obsolete and dangerous elevators.

In addition to the lack of supervisory control of operation and use, it is regrettable that the elevators in many industrial plants, although costly pieces of mechanism, are not accorded the same maintenance care given other mechanical equipment. This is particularly the case with elevators which have been in service for 20 years or more, although this type of equipment would seem to require additional maintenance attention.

Elevator Maintenance Neglected

For instance, each elevator is or should be equipped with a dependable safety device to prevent the car falling in the event of broken hoisting cables or excessive downward speed. Those who have reason to know believe that only about one-half of the safety devices on elevator cars would function properly in an emergency; yet this safety device carries all the responsibility for preventing the car from falling. This is purely a maintenance problem and these car safeties should be maintained in as good operating condition as are the brakes on your automobile.

When an emergency situation develops requiring the application of the car safety device, it is extremely important that it function. It is important, therefore, that elevator equipment be tested and placed in proper condition. Such tests should be made with a rated load in the car and at the speed at which the governor is set to actuate. It is important that the mechanic making such a test be fully experienced in the mechanics of the elevator, and it is generally desirable that the company which installed the elevator make such safety tests.

Wire Cable Failure

Fortunately the occasions requiring the application of the car safety do not occur frequently. In cases where hoisting cables break, the break is seldom due directly to wear. Generally it will be found to have been caused by some unusual strain imposed upon the cables. Wire rope or cable failure is almost entirely due to neglect or abuse and only in very rare instances are accidents due to clear mechanical failure of the ropes. Neglect lies in failure to provide proper lubrication; under some circumstances it may even be the use of an improper lubricant. Abuse arises from kinking prior to or at the time of installation, maintained twisted action, short bends or leads and improper socketing by using too much heat on the socket babbitt, thereby burning or softening the wires and resulting in early failure.

Almost invariably cable breakage occurs on drum type elevator machines; this outstanding defect of that type of

machine is due to the wrapping of cables on the drum and the possibility of pulling the car or counterweights into the overhead. This could not occur on a traction type elevator machine because of the loss of traction when the car or counterweights land. This is an important safety argument for discontinuing elevator drum machines.

In addition to proper maintenance of the car safety, hoistway door or gate contacts, as well as car gate contacts, should be kept in proper working condition. At the Bureau of Standards devices submitted for approval as contacts or interlocks are subjected to hundreds of thousands of test operations under approximate normal working conditions, and are given approval only after the tests have satisfied the Bureau engineers that the device is satisfactory for its purpose. Although every effort has been made to design foolproof and tamperproof devices, ex-

PREVENTS SPILLING

Safety- and economy-minded companies use steel plates to bridge gap between elevator and shaft wall when moving truckloads of supplies or product on or off elevators. This eliminates any sudden jarring which might cause the truck to overturn, resulting in damage to product or injury to employees. Plate shown here is hinged and folds back on elevator floor.



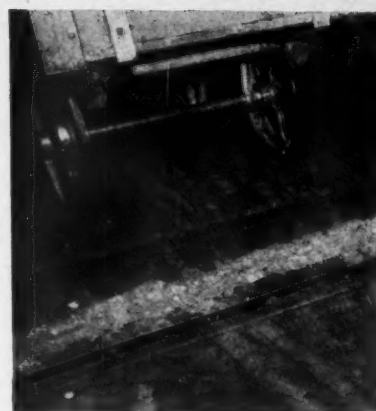
perience has proved there is no device which a determined elevator operator cannot nullify in a short time if he is so inclined.

The maintenance of the door or gate interlock or contact is decidedly important, since a number of deaths have occurred at times when this protective mechanical or electrical equipment has been put out of operation. Such an occurrence emphasizes the tragedy which can result from deliberate violation of safety precepts and regulations.

Electrical Controls

There are various methods of electrical control of electric elevators involving the use of switches and contacts. To a large extent, this equipment also suffers from maintenance inattention. This frequently results in accidents causing personal injury and property damage. The constant making and breaking of electrical contacts causes arcing at the points and in the course of time these points become badly burned and proper contact may be impossible, or, if the points become

(Continued on page 32.)



BADLY WORN ENTRANCE

Worn or badly pitted floor surfaces leading to elevators should be repaired.



PROVIDES DOUBLE PROTECTION

Shown at right of regular control switch is an additional safety switch. This switch is pressed when elevator is stopped at a floor level and must be released before the elevator can be started again.

Canned Meat Output Paces November Processing Gains

WITH meat industry canning plants working at top speed to supply the needs of the armed forces and Britain, output of canned meat food products set a new monthly record in November at 113,871,464 lbs. Pork canned in November totaled 44,394,031 lbs. compared with 21,876,313 lbs. in November, 1940, and the month's production was the largest for any comparable period on record.

In some instances production of other processed meats and meat food products under federal inspection during November was greater than in any other November of record; output of sliced bacon, meat loaves and smoked sausage established new highs for the month.

However, total sausage production was smaller than in November, 1940, due to a decline in output of fresh and dry sausage below last year's levels. Total sausage turned out in November amounted to 70,104,689 lbs. compared with 70,130,406 lbs. in November, 1940. Fresh sausage volume was only 14,680,759 lbs. compared with 14,724,042 lbs. a year earlier, while smoked and/or cooked sausage was up about 1 million lbs. and dry sausage output down by a similar amount.

More meat loaves were produced and

bacon sliced during November than a year earlier. Bacon sliced during November totaled 25,573,889 lbs. compared with 24,899,646 lbs. in November, 1940. Meat loaf production totaled 12,014,362 lbs. against 10,647,584 lbs. last year.

During the first 11 months of the 1941 calendar year, amounts of sausage, meat loaves, sliced bacon and canned meats produced exceeded those for corresponding periods in all previous years. Output of canned meat products hit an all-time high with the eleven-month total at 1,014,846,403 lbs. compared with 661,474,977 lbs. in the first eleven months of 1940. Volume of pork canned broke all records at 396,762,028 lbs. as compared with 251,096,103 lbs. in 1940.

Production of sausage during each month of the calendar year 1941, up to and including November, follows:

	1941 lbs.	1940 lbs.	1939 lbs.
January	70,990,926	66,216,941	61,138,875
February	63,691,166	59,722,810	53,478,635
March	67,737,123	61,015,994	61,163,870
April	73,024,406	70,775,267	57,674,333
May	85,106,471	75,628,700	71,676,040
June	70,006,641	71,926,580	73,268,181
July	85,893,943	79,935,413	71,359,293
August	80,923,650	79,312,385	74,988,389
September	79,018,749	72,538,802	70,090,608
October	84,158,044	83,010,753	72,608,551
November	70,104,689	70,180,406	67,155,288
Total	837,661,809	790,214,051	734,602,043

Production of sliced bacon by months

during the calendar year to date has totaled almost 300 million lbs. Data on 1941, 1940 and 1939 production follow:

	1941 lbs.	1940 lbs.	1939 lbs.
January	25,301,059	24,778,179	19,960,787
February	21,788,563	21,755,898	18,169,083
March	23,136,684	23,306,006	20,793,982
April	23,652,679	26,593,341	19,962,489
May	27,043,376	26,857,536	23,214,142
June	27,465,777	27,490,204	24,547,610
July	29,932,191	30,526,151	24,651,037
August	29,335,189	30,898,065	27,289,085
September	29,638,038	28,227,275	24,928,665
October	29,338,721	27,487,836	24,802,728
November	25,573,889	24,899,646	22,903,197
Total	292,201,185	292,780,137	251,142,700

Output of loaves and loaf products by months during the calendar year through November:

	1941 lbs.	1940 lbs.	1939 lbs.
January	10,433,145	9,843,350	8,575,943
February	9,626,906	8,282,639	6,961,454
March	9,546,922	7,962,509	7,459,995
April	10,349,636	9,399,743	7,333,697
May	12,708,288	10,138,963	9,445,041
June	11,936,542	10,018,671	9,833,451
July	12,983,551	10,670,162	8,996,206
August	12,278,680	10,348,854	8,987,824
September	13,590,017	10,306,783	9,869,473
October	14,606,771	12,633,207	11,625,986
November	12,014,362	10,647,584	10,152,769
Total	130,132,859	110,294,541	99,271,253

Canned pork output was heavy in November, being double that in November, 1940, and three or four times as great as in the same month in 1939, 1938, 1937 and 1936:

	lbs.
1941	44,394,031
1940	21,876,313
1939	17,312,551
1938	13,228,676
1937	8,306,216
1936	10,185,190

Total meats and meat food products canned during each of the first 11 months of 1941, and volume of pork canned in each month:

	Meats and Meat Products lbs.	Total Pork lbs.
1941		
January	94,528,648	30,647,761
February	85,918,541	27,066,550
March	90,701,911	29,885,151
April	89,272,156	30,724,091
May	87,539,078	36,559,749
June	83,213,553	37,594,171
July	87,532,152	42,107,275
August	88,200,535	41,821,803
September	81,072,071	36,431,636
October	112,684,294	38,916,810
November	113,871,464	44,394,031
Total 11 mos. 1941	1,014,846,403	396,762,028
Total 11 mos. 1940	661,474,977	251,096,103

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

Statistics on output of various processed meats in November, and the first eleven months of the year, compared with 1940, are given in the table below.

	Nov., 1941 lbs.	Nov., 1940 lbs.	11 mos. 1941 lbs.	11 mos. 1940 lbs.
Meat placed in cure:				
Beef	14,071,941	12,867,395	122,601,000	108,448,000
Pork	245,187,793	279,585,630	2,598,722,000	2,679,520,000
Smoked and/or dried meat:				
Beef	4,438,126	4,385,810	54,506,000	47,310,000
Pork	124,911,304	142,201,936	1,538,559,000	1,635,188,000
Bacon sliced	25,573,889	24,899,646	292,201,000	292,779,000
Sausage:				
Fresh finished	14,680,759	14,724,042	132,548,000	123,223,000
Smoked and/or cooked	46,714,278	45,667,592	591,401,000	555,568,000
Dried or semi-dried	5,719,632	9,738,781	113,712,000	111,424,000
Meat loaves, head-cheese, chili con carne, jellied products	12,014,362	10,647,584	130,133,000	110,294,000
Cooked meat:				
Beef	557,964	5,310,743	6,199,000	6,638,000
Pork	17,295,549	19,108,957	233,927,000	221,744,000
Canned meat and meat products:				
Beef	9,405,115	6,918,703	96,975,000	68,581,000
Pork	44,394,031	21,876,313	396,762,000	251,096,000
Sausage	10,614,729	2,871,469	79,135,000	35,411,000
Soup	20,211,359	26,261,288	242,553,000	194,156,000
All other	20,246,230	13,466,490	199,421,000	114,231,000
Lard:				
Rendered	127,715,557	129,548,628	1,195,938,000	1,329,511,000
Refined	111,972,009	91,204,466	1,032,630,000	981,706,000
Canned	556,064	1,112,268	11,514,000	1,165,000
Rendered pork fat:				
Rendered	13,863,226	15,837,519	139,582,000	15,838,000
Refined	6,450,531	4,731,533	69,679,000	4,732,000
Canned	551,161	30,304	4,468,000	30,000
Oil stock	12,670,609	10,719,513	128,664,000	99,053,000
Edible tallow	5,165,499	4,845,411	62,863,000	58,363,000
Compound containing animal fat	12,465,884	20,612,633	208,922,000	186,492,000
Oleomargarine containing animal fat	4,308,515	4,473,578	46,554,000	39,397,000
Miscellaneous	3,920,342	1,294,244	37,820,000	14,666,000

¹Previously included with lard.

FOOD TECHNICIANS TO MEET

The Institute of Food Technologists, whose growing membership now includes more than 1,200 chemists, bacteriologists, process engineers and other food technicians, will hold its third annual meeting from June 15 to 17, 1942, at Minneapolis, Minn. The proposed program consists of four three-hour sessions, two lunch-hour sessions and a day of plant visits.

Organization of the local arrangements committee and plans for the meeting are under the guidance of Dr. C. H. Bailey, acting dean and director, Department of Agriculture, University Farms, St. Paul. Present officers of the group are Dr. S. C. Prescott, retiring president, Dr. L. V. Burton, president, Dr. E. H. Harvey, vice president, and Dr. G. J. Hucker, secretary-treasurer.

A RESOLUTION FOR 1942

WHEN it comes to buying insurance to cover Workmen's Compensation, Motor Vehicle and general liability, I intend to obtain it in the soundest company I can find and at the most reasonable rates.

HAVING been told that Interboro Mutual has paid average dividends of **32½%** annually since 1934, **25%** or more since 1928 and **20%** or more since 1916, I intend to learn something of their story. If it proves up it certainly sounds interesting, I can't lose.

THEREFORE I am filling out this coupon. I'll see what there is to this unusual dividend thing.

HERE GOES!!

INTERBORO MUTUAL INDEMNITY INSURANCE CO.
270 Madison Avenue, New York City

If you can show me how I can save money on my Automobile Insurance, I'd like to know about it. My present insurance policy expires (month)_____

Name _____

Address _____

City _____

Telephone No. _____

INTERBORO MUTUAL INDEMNITY INSURANCE CO.

270 MADISON AVENUE, NEW YORK, N. Y.

White Plains 299

Ashland 4-7686

DOES THE MEAT PACKER OF TODAY NEED A CHEMIST?

By C. ROBERT MOULTON
Consulting Editor, *The National Provisioner*

V.

THE fourth article in this series dealt with some of the ways in which a chemist and laboratory have proved to be of great value to Ben H. Rosenthal & Co. of Dallas, Tex. The firm's experience is not an isolated one; other small packers have reported material gains through having a chemist as a staff worker.

In one midwestern plant the chemist, in collaboration with city authorities, made a study of the amount of grease lost down the sewer. The volume of waste water going through the plant sewers was determined and numerous samples were analyzed.

This work disclosed the astonishing fact that the losses were equivalent to 1 lb. of fat for every hog killed. Since this plant slaughtered 22,000 hogs per week, the losses amounted to 22,000 lbs. of fat per week, or 1,144,000 lbs. of fat per year (52 x 22,000 lbs.) If all the lost fat could be saved, turned into grease and sold at 6c per lb., the annual saving would amount to \$68,640.

It may be granted that not all the fat lost in the waste water can be saved, and that to retain every bit of the fat might entail the expenditure of enough time and money to make the process uneconomical. However, it should be no great trick to save a considerable proportion of this lost fat. As little as one-fourth saved would bring over \$15,000 to the packing company. This would pay the annual salaries of a chemist and a bacteriologist and pay for materials used by them, leaving considerable money for amortizing the cost of equipping a laboratory.

Minnesota Packer's Experience

A packer in Minnesota who slaughters from 2,000 to 2,500 cattle per week employs a full-time chemist. This chemist is a practical young man with few or no delusions of grandeur. He does not feel that he must have a show laboratory and put most of his time on research, but is willing to turn his hand to almost anything around the plant which appears to offer an outlet for his training and experience. It is not surprising, therefore, that plant officials state that he has more than paid his way by the savings made possible in various departments through his activities.

Among the things done by the chemist in this plant are the following: He makes routine tests of some of the materials purchased by the plant. He makes fly spray and liquid soap, tests the laundry soap and washing com-

pounds used in the plant laundry and has recently initiated a change in laundry technique which promises to save considerable money. He tests the Diesel oil used in the power plant, tests and controls the acidity (pH) of brines, helps control scale formation in the barometric condenser, and exercises some measure of bacteriological control.

Formerly this plant sold its meat scrap as rough cake, but since hiring a chemist it has been able to make its own feed. Sales have increased to the point where the plant buys raw materials from other packers. The chemist analyzes the raw material and finished feed for protein and fat content and helps check all by-product operations. He maintains control over the free fatty acid content of tallows and greases.

Midwest Packer Uses Chemists

These two cases show how two smaller packers make use of a chemist to their own profit. A larger company, of course, should find chemical service still more valuable, and this is the experience of a midwest packer operating a complete packing plant in one city and a processing plant in another town. No slaughtering is done in the latter unit but pork packing operations are pretty complete.

The laboratory is located at the larger plant and is headed by a competent and experienced chemist who has two other chemists to help him. The first duties of these men are to control the quality of the products purchased, operations in the plant and the quality of the finished products. By submitting to the laboratory samples of supplies, curing agents and many other products which must be purchased, this company insures that it will obtain materials most suitable for its needs and also save money.

Many of its operations lend themselves to laboratory control and study. In curing meats, curing formulas are checked and pickle analyzed at the beginning and during cure to see that the process is progressing normally; finished product is examined to determine whether it meets government requirements as well as the company's standard of quality.

In the case of sausage and similar products, not only is the curing process of importance, but the water content of the finished product is also of great significance, especially those products in which the proportion of water is subject to government restriction. The laboratory is necessary in such cases

to determine whether the water content meets the specifications.

In manufacturing lard this company finds its chemical laboratory to be indispensable in controlling free fatty acid, oxygen absorption and other characteristics.

Determination of grease and protein in tankage, meat scrap or cracklings helps the company to avoid loss of grease in these products and to guarantee the protein content of the finished product. The company also finds it advantageous to use the laboratory in treating its boiler water so as to conserve boiler tubes and fuel and obtain more steam at lower cost.

In addition to this type of control work, the chemical laboratory carries on some research along what the head of the company calls "both practical and theoretical" lines. By this distinction he means research work which seems certain to yield usable results rather quickly, as well as research which appears to offer less immediate chance of results applicable to processes in the company's plants.

This meat packing company does a sizable business but is not among the largest meat packers. It is the company referred to in the second article of this series (*THE NATIONAL PROVISIONER* of November 22, 1941) as being of such a size that it is on the borderline between those companies which should do all their chemical work, or a large amount of it, and those other companies which might find it to their advantage to have much of their laboratory work done outside the plant. This was the opinion of an experienced meat packing man who believes in the value of the chemical laboratory, but the writer has taken and will continue to take exception to this point of view.

This question was referred to the chief executive officer of the company. He stated in no equivocal or uncertain terms that he considers the laboratory of such value to his company that he would not consider using it less, but rather more. In fact, the staff of the laboratory should be increased materially so that it could render more and better service.

15 FOOD FIRMS BACK NUTRITION FOUNDATION

Formation of the Nutrition Foundation, Inc., backed by 15 major firms in the food world and pledged to help build American health and energy, was announced in New York on December 27 by Dr. Karl T. Compton, president of the Massachusetts Institute of Technology. Dr. Compton has been elected chairman of the board of trustees of the new non-profit foundation.

The 15 prominent manufacturers, which have contributed an operating fund totaling in the hundreds of thousands of dollars to establish the first cooperative scientific research laboratories ever created by the food manu-

facturing industry, include Swift & Company, Libby, McNeill & Libby, Beechnut Packing Co., American Can Co., Continental Can Co., and several others.

"Plans for this large foundation," said Dr. Compton, "have been under discussion and development for many months by a group of forward-looking leaders in the food industries. While the organization is not yet fully completed, it was felt that the launching of the project should be no longer delayed, in view of the world-wide urgency of problems of nutrition which will inevitably have to be faced in the coming years.

"The new foundation will cooperate closely with existing agencies of government, institutions and societies which are likewise working on various aspects of nutrition, and will aim to help and to supplement these agencies rather than duplicate or compete with them."

Board of trustees of the foundation will include officers of the sponsoring companies, along with Americans prominent in government, business and national life, as well as representatives of other companies which join later. Leaders in scientific and related fields will soon be invited to serve in various important capacities of the work.

PLANT WAR RESTRICTIONS

How the coming of war to the U. S. directly influenced meat packing companies which are producing meat products for the nation's armed forces is shown by the steps taken by Geo. A. Hormel & Co. immediately following the declaration of war. These measures were adopted in accordance with instructions received directly from the U. S. Army. They included:

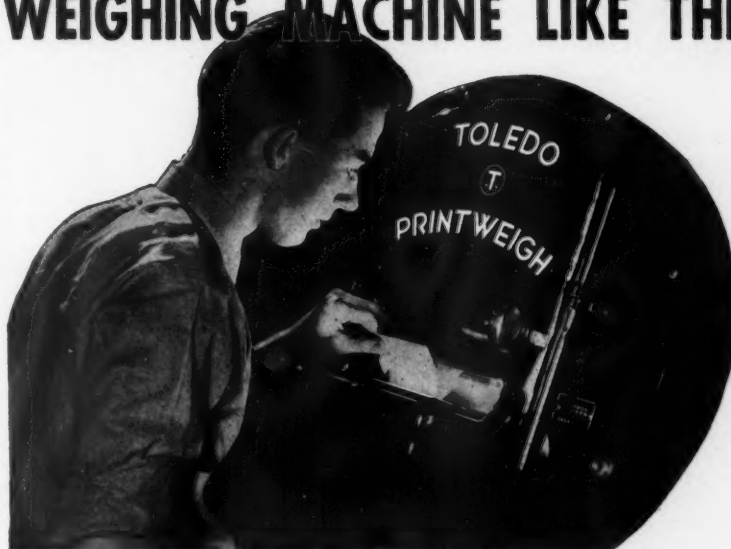
Individual identification of each employee through photographs, fingerprints and identification tags; repairing of plant fence; posting of printed copies of the sabotage law; augmenting of plant police force and change of its operations to permit periodical inspection of lunch baskets and checking of all incoming and outgoing traffic, and overhauling of fire protection facilities.

Traffic through the power plant by men other than those working in it was also stopped. The number of visitors in any group being shown about the plant is now limited to a maximum of ten, and any tour must be stopped at the slightest suspicion.

FIBER FROM SOYBEAN

The Ford Motor Co. will soon begin production of a synthetic soybean wool-like fiber that can be produced for less than half the cost of sheep's wool, it was announced this week. Because the product is best when blended with sheep's wool, it is expected to increase rather than curtail the market for wool.

NO OTHER WEIGHING MACHINE LIKE THIS



IT PRINTS WEIGHTS...FAST! In these days when speed is so vital in production, Toledo's answer is the Printweigh which combines unerring *printed* records with greatest speed.

IT PRINTS BIG FIGURES... *unmistakably big...* on thick tickets... on large or small sheets... on strips... with extra copies.

IT'S SIMPLE IN OPERATION! Prints *direct...* no complicated mechanism... *dependable...* operates in as little as $\frac{3}{5}$ second.

AND ABOVE ALL...

NO OTHER SO ACCURATE

**TOLEDO
PRINTWEIGH
SCALES**

WRITE IMMEDIATELY

- Meat Packers everywhere need printed weight records for greatest operating efficiency. Send now for free book entitled "Guarding Meat Profits." Toledo Scale Company... Toledo, Ohio.



Up and down the MEAT TRAIL

Meat Industry Workers Buy Bonds with Overtime Pay

Hundreds of meat industry workers receiving checks for overtime accruing under the federal wage and hour law are investing a major portion of these funds in U. S. defense bonds, reports from different sections indicate.

Workers at the St. Joseph, Mo., plant of Armour and Company found their overtime checks, some of which ranged as high as \$200, accompanied by a letter from the company recommending that they invest in the bonds. "Our country is at war," stated the letter. "That means that every one of us is vitally concerned and has serious responsibilities toward winning this war . . . At this time when many of you are receiving extra money and when the necessity for assisting our government is so obvious, the Treasury Department has asked that we call your attention again to the purchase of defense bonds. . . ." The company has already set up a plan whereby employees may purchase bonds on a payroll deduction basis, and more than half the workers at the plant are participating.

Fifty-five workers of the Seitz Packing Co. of St. Joseph received Christmas gifts of defense stamps on December 24. D. C. Neel is president and general manager of the company and Garland Wilson, vice president. . . . The same procedure was followed by the Slotkowski Sausage Co., Chicago, where employees with a service record of two years or more received \$25 bonds.

Nearly half of the \$45,374 paid recently to employees of the Wm. Schlumberger-T. J. Kurlde Co., Baltimore, as accumulated overtime wages will be used for purchase of defense stamps, it was announced. . . . Each member of the laboratory, factory and office staff of the Afral Corp., New York, received defense bonds as the personal holiday gift of Mrs. A. M. Kasten, president.

W. F. Rayhill, Rochester Packer, Dies December 31

William F. Rayhill, vice president, Rochester Packing Co., Rochester, N. Y., died on December 31 at his home. He was 50 years old. A little more than a year ago, illness necessitated his relinquishing his duties as sales manager.

Mr. Rayhill joined the Rochester Packing Co. in 1921, following previous experience with Wilson & Co. and the sales organization of the C. A. Durr Packing Co., Utica, N. Y. He was prominent in local business and civic affairs. He is survived by his widow and four children.

Morrell to Expand Canning Facilities in New Building

John Morrell & Co. has let the contract for construction of a new seven-story building in which the company's canning facilities at the Ottumwa, Ia., plant will be greatly expanded. The new structure, of reinforced concrete and brick construction, will measure 136 by 80 ft., providing 10,655 sq. ft. of floor space on each floor.

Adequate light will be assured by the use of both glass blocks and conventional steel sash windows. As soon as the new unit is occupied, the present building which houses canning and other operations will be completely remodeled and the structure will be directly connected with the new building in one operations unit.

First floor of the final combination unit will house dog food canning, supply storage and the present freezer. The second floor (ground level) will have three additional carloading spots and a section devoted to bacon derinding, with bacon slicing, canned goods and supply storage on the third floor. Refrigerated and unrefrigerated storage space will be available on fourth floor, while fifth will be given over to curing and other processing. Can filling and processing, including 11 canning lines, will occupy the sixth floor and the seventh floor area will be given over to the storage of empty cans.

Personalities and Events Of the Week

J. W. Sartwelle, president, Port City Packing Co., Houston, Tex., presided at a recent meeting on the lawn of his company's plant, participated in by packing company employees and those from allied industries along Calhoun rd. to signify their acceptance of a movement to back the U. S. war effort with defense stamp purchases. Mr. Sartwelle suggested general participation in the plan on a voluntary basis. Packing-house employees heard a brief address by an Army officer who described Japan's vicious assault on Pearl Harbor.

George E. Seibert, 63, for the past 15 years affiliated with the Independent Packing Co., St. Louis, died on December 22 in a St. Louis hospital. He was a former president of the local retail merchants' association.

Marking the twenty-first consecutive year, employees of the East Tennessee Packing Co., Knoxville, received a Christmas bonus from the firm. More than 300 employees received checks which averaged one month's pay, according to D. G. Madden, president and general manager.

F. E. Wilhelm, vice president, V. T. Norton, vice president in charge of branch house sales, William Diesing, vice president in charge of the meat de-



MEAT MEN HEAD MANUFACTURERS' REPRESENTATIVES GROUP

Ralph Keller (left), Geo. A. Hormel & Co., is the new president of the Chicago Association of Manufacturers' Representatives and Bob White, Oscar Mayer & Co. (second from left), is first vice president. Other officers include (l. to r.) E. D. Johnson, R. B. Davis Sales Co., second vice president; J. F. Vogler, Corn Products Sales Co., secretary; J. B. Canepa, John B. Canepa Co., treasurer, and O. P. Walters, G. Washington Co., assistant treasurer. The officers and directors were announced at the organization's annual Christmas party at the Lake Shore club, attended by more than 200 leading members of the Chicago food industry.

partment, M. F. O'Shea, advertising manager, John L. Crowley, Chicago office, and H. R. Voss, division sales manager, Cudahy Packing Co., were among the company officials who addressed a meeting of distributors and sales representatives of the Wichita area at the Allis hotel, Wichita, on December 23.

T. Henry Foster, president, John Morrell & Co., has accepted the invitation of Henry Morgenthau, jr., Secretary of the Treasury, to serve on the defense savings committee for the state of Iowa. "For many months," said Mr. Foster, "I have urged the purchase of defense bonds. Now I shall do all I can to further the financing of defense expenditures through promoting the sale of defense bonds on a far greater scale. Several months ago, John Morrell & Co. purchased \$50,000 worth of bonds—the limit permitted any one firm in any one year. The company expects to make similar purchases in 1942 and the years to follow."

T. H. FOSTER

Frank Hunter, jr., Hunter Packing Co., East St. Louis, Ill., and Mrs. Hunter are the proud parents of a new daughter born December 27.

Al Wallmo, provision department, Oscar Mayer & Co., Madison, Wis., left at midweek for a fast air-trip to California. He planned to return to Madison on January 2.

A crew of men from the Chicago Film Laboratory invaded the John Morrell & Co. plants at Ottumwa, Sioux Falls and Topeka in recent weeks to obtain motion pictures for four film sequences depicting various phases of the company's operations. The first film, entitled "... And This Is Morrell's," is available for presentation before salesmen and consumer friends of the company. The other three will deal specifically with sausage, beef, ham and bacon.

A further public hearing concerning proposed state regulations relating to the processing of pork products containing muscle of pork customarily eaten without cooking will be held before the Hon. Holton V. Noyes, New York state commissioner of agriculture and markets, on January 8 at 10 a. m. The hearing is being held at the special request of Meat Trade Institute, Inc., to enable New York City manufacturers to express their views concerning the proposed regulations. Representatives of the city's meat trade are being urged to attend the hearing.

Dissolving the partnership of Ermel & Wilken, Frank Ermel has moved his wholesale meat and sausage business from the town of Eighty-four, Pa., setting up quarters with new machinery at 1628 East st., North Side, Pitts-

NEW PLANT IS HOST TO MAYOR

E. H. Berky (second from left), president of the newly established Easton Packing Co., Inc., Easton, Pa., presents Mayor Joseph Morrison (right) with a sample of the company's featured Easton bologna, while P. H. Decker (left), secretary-treasurer of the company, and E. J. Sitgreaves, Easton board of trade, look on.



burgh. "My business was all here in Pittsburgh," he explains, "so I moved closer to the market." His trade has increased 40 per cent.

Loris Webster and Jerome Foohey of the Anderson, Ind., branch of Peter Eckrich & Sons, Inc., have received three-year safe driving awards from the National Safety Council. They have covered a total of more than 110,000 miles in the period.

Employees of the Parrot Packing Co., Ft. Wayne, Ind., enjoyed their annual potluck dinner and gift exchange on December 23. The affair was held in the offices of the company, with a program of entertainment furnished by employees.

Omer W. Blaes, Wichita, Kans., accountant, recently received a wire from G. J. Stewart, vice president of Swift & Company, informing him that he had been awarded the first prize of \$1,000 in the company's "See and Sniff" contest for the best letter appraising Pard, Swift's nutritionally balanced dog food. Mr. Blaes was offered his choice of cash or double the amount in the maturity of defense savings bonds.

Thirty-two refrigerated meat curing plants in Arkansas have for the past five years cured about 1½ million lbs. of pork annually for Arkansas farmers, M. W. Muldrow of the University of Arkansas college of agriculture reported on December 20.

SHOWING THE ARMY

Brigadier General Emil F. Reinhardt (center), commander of the infantry replacement training center at Camp Wolters, Tex., looks on with interest as meat specialist D. P. Tyler of the National Live Stock and Meat Board demonstrates the proper meat cutting technique. The officer on the right is Lt. Col. L. R. Besse, camp executive officer.



Following a "bang-up" fall and holiday trade on Churchill canned hams, Morry Franzos, partner, Jack Franzos & Co., Pittsburgh, Pa., left with his family for three weeks in Miami to enjoy relaxation and swimming.

Ralph H. Mote, 78, retired Philadelphia wholesale meat and produce dealer, died December 26 in Woodbury (N. J.) hospital after an illness of several weeks.

Ephriam T. Gill, 82, nationally known cattle breeder, died December 25 at his home in Haddonfield, N. J. Reputedly the first man in this country to breed Guernsey cattle, Mr. Gill originated a new bloodline of Guernsey known as the Glenwood. He was first president of the Jersey Cattle Breeders' Association.

A new plant designed to serve the city of Elizabeth, N. J., and the surrounding communities has been opened by the Elizabeth Beef Co. in that city. The company is headed by Leo Gendleman, with Jake Malmuth as manager.

John Falter, vice president and treasurer of the Falter Packing Co., Columbus, O., was among the members of the local Hoghead club who supported a recent drive staged there by the Charity Newsies in their annual drive for funds.

The mayors of San Francisco, Oakland and Berkeley, Calif., last month paid a visit to the new central meat plant established in San Francisco by

INDUSTRIAL CHEMICAL SALES

DIVISION WEST VIRGINIA PULP & PAPER CO.


230 PARK AVENUE NEW YORK CITY 748 PUBLIC LEDGER BLDG. PHILADELPHIA 35 E. WACKER DRIVE CHICAGO, ILLINOIS 944 LEADER BLDG. CLEVELAND, OHIO

JANUARY 3 SATURDAY

Start the New Year right
by getting off an order
for

ACTIVE
NUCHAR
CARBON

"Looks" ARE IMPORTANT



at the table or
on the counter

A good cook knows how important it is to make food look inviting. A good merchandiser knows he sells more food when he offers it in packages that have eye-appeal . . . that convey the impression of flavor and purity. Sutherland-made packages will give your meat products that look of extra goodness that brings extra sales.

It will pay you to consult Sutherland, long recognized as package specialists for the packing industry.

SEND THE COUPON FOR SAMPLES

SUTHERLAND PAPER COMPANY, Kalamazoo, Michigan		Dept. NP-1
Gentlemen: Kindly send us samples of the following:		
LARD CARTONS <input type="checkbox"/>	SHORTENING CARTONS <input type="checkbox"/>	SAUSAGE CARTONS <input type="checkbox"/>
BACON CARTONS <input type="checkbox"/>	FROZEN MEAT CARTONS <input type="checkbox"/>	DISPLAY CARTONS <input type="checkbox"/>
TRANSPARENT WINDOW CARTONS <input type="checkbox"/>		PAPER CANS <input type="checkbox"/>
Firm Name _____		
Street _____		
City _____	State _____	

Safeway Stores to serve consumers in the Bay area. An aging room in which temperature is controlled by modern methods is one of the features of the plant.

Newark, N. J., held its first test of an air raid alarm system at Port Newark on December 21, with manufacturers demonstrating their sound equipment from the roof of the Swift & Company building at the port. Tests were made to determine the volume and carrying powers of competitive systems.

Graham Packing Co., Parkersburg, W. Va., is planning to erect an addition to its plant in that city provided that permission is forthcoming from city officials. The unit would be used principally for storage purposes. The company recently purchased the Logan slaughterhouse east of the city and is transferring most of its equipment there.

Mark P. Brown, vice president of the Wilmington Provision Co., Wilmington, Del., has been elected a member of the managing committee of the local chamber of commerce.

An enlargement of handling facilities and new office space will be obtained by the American Meat Co., hotel and restaurant supply firm of Kansas City, Mo., under a contemplated improvement program. The building now occupied by the company will be extended 36 ft. to the rear and truck doors will be added, permitting expansion of the dock and the shipping department. The company was established six years ago by Allen Eatherton.

Nearly 400 canners and packers of meat and food products from New Jersey, Delaware and Maryland attended the convention of the Tri-State Packers' Association recently at the Hotel Traymore, Atlantic City D. D. Conway, Hammonton, N. J., is president of the association.

Swift & Company recently purchased 315 head of heavy Hereford cattle from Agricultural Lands, Inc., Madison county, O., paying what was reported to be the highest price paid for cattle of similar weight anywhere in the U. S. during 1941. The animals totaled more than 500,000 lbs.

CANCO THEATER PARTY

American Can Co. announces that it will again play host at a theater party during the convention of the National Canners Association next month in Chicago. The event will be held at the Chicago theater on January 29. The company's convention exhibit this year will graphically portray the part being played by the can manufacturing and canning industries in America's war effort. The full news ticker service which proved so popular at last year's Canco exhibit will be repeated at the coming convention.

A meal without *Meat*
is a meal incomplete.

Major Refrigeration Problems Call For Best Technical Help

ARTICLES have appeared in THE NATIONAL PROVISIONER from time to time describing chill rooms in which unit coolers supply the refrigeration. Whenever such a chill room is mentioned, letters are received from packers and operating engineers questioning the advisability of using unit coolers in these locations, or giving the writers' reasons for believing that the equipment is not so efficient as coils or brine sprays for chilling carcasses.

The following letter typifies the reluctance of some in the industry to give consideration to new equipment and methods, regardless of evidence of their value in reducing costs, speeding up operations or improving the quality of product.

"I have read with interest," a packer writes, "articles in the Provisioner describing the use of unit coolers in carcass chill rooms. We are rehabilitating our hog chill room and I believe it should be equipped with unit coolers. However, my superintendent and master mechanic do not agree with me. They say that rapid and satisfactory carcass chilling cannot be accomplished with these devices, except under ideal conditions, and they are so positive that they have almost convinced me they are right.

"However, before deciding definitely, I would appreciate any information you can give me on the use of unit coolers in cattle and hog chill rooms and the names of packers who are using unit coolers in these rooms."

"A Little Knowledge . . ."

The information requested by this packer has been forwarded to him. We would like to repeat the letter here, but space is limited and it appears that comment on the attitude of some members of the industry toward new refrigerating equipment and methods may have more value.

There will always be differences of opinion on many operating and processing details and methods, and particularly on such highly technical subjects as refrigeration and air conditioning, steam and power generation and use, chemistry, etc. This is as it should be and is helpful in clearing up controversial subjects; however, when practices, which have been demonstrated as sound from both theoretical and practical standpoints, are questioned or arbitrarily rejected, one may consistently examine the questioner's knowledge of the subject before giving his criticism serious consideration.

Some operating engineers and master mechanics are qualified by training and experience to discuss intelligently the theory and practice of refrigeration and air conditioning, and to give expert

opinion on the design, construction and operation of air-conditioned rooms. There are others, however, whose experience has been limited to equipment operation, and who are not qualified to determine by mere observation whether a suggested plan or installation will function as desired and give the results for which it was designed.

The foregoing statement is not intended as a reflection on the ability of operating engineers and master mechanics to perform the duties for which they are employed—the maintenance and operation of equipment at a high degree of efficiency. What packers should remember is that when a watch needs repairing it should be taken to a watchmaker and not to a blacksmith.

Choose Advisor Carefully

Few packers are engineers or have extensive technical knowledge; when they need technical advice they must depend on someone for it. They should be certain that their advisor is able to size up the situation correctly, evaluate all factors and arrive at a decision which is theoretically and practically sound. If decisions involving large expenditures, such as in planning new construction and remodeling and rehabilitation, are based on misinformation, there is likely to be disappointments, waste and failure.

Every packer must have confidence in his department heads. However, he should know and appreciate their capabilities and limitations and not expect the impossible from them. He should not tempt fate by relying on them for accurate information on matters outside their fields.

The packer has every right to require exact information on rendering methods and results from his tankhouse foreman, but he should not expect this man to advise him correctly on the proper design of a melter for operating safely under a steam pressure higher than is normally used. If the packer should require such data the safer course would be to direct his inquiry to a melter manufacturer who employs men with the training and experience to solve the problem.

Many Successful Installations

Unit coolers are installed in many cattle and hog chill rooms. They are operating economically and satisfactorily in these locations because they were designed by men who had the knowledge and experience required to plan the installations to maintain correct, even temperature, proper relative humidity and air movement. The technical considerations involved are numerous and complicated and cannot be guessed or estimated. Planning unit

coolers for a carcass chill room is a job for a refrigerating engineer.

Either one of two courses may be followed by packers to avoid disappointment, trouble and needless expense in planning an air-conditioned cooler or processing room. One is to employ a refrigerating engineer to plan the installation and draw up specifications. The other is to determine the results desired and then put the problem up to a manufacturer of unit coolers with the stipulation that the equipment will be accepted and paid for when it has shown its ability to do the job.

No unit cooler manufacturer will attempt the impossible. He employs trained engineers, and if he accepts a proposition he does so with full knowledge that he can comply with requirements and give satisfaction.

Complete Survey of U. S. Refrigerated Warehouses

Completion of a nation-wide survey of refrigerated warehouses as an aid to the War and Navy departments, the lend-lease administration and other federal agencies, has been announced by Ralph Budd, transportation division director, Office of Emergency Management. Detailed information was compiled on storage space in refrigerated warehouses and meat packing plants by states, cities and areas.

The survey, made by the cold storage section of the Agricultural Marketing Service, U. S. Department of Agriculture, lists 1,879 cold storage warehouses and meat packing establishments with an aggregate capacity of 766,383,000 cu. ft. This total does not include approximately 36 million feet of ice storage space which could be used for storing vital food products, or refrigerated locker plants throughout the country.

Copies of the survey may be obtained from the office of J. Raymond Shoemaker, refrigerated warehousing consultant, room 1244, Federal Reserve Bldg., Washington, D. C.

FROSTED FOOD EXHIBIT

Sixth annual frosted food exhibit of the National Food Distributors' Association will be held at the Sherman hotel, Chicago, on January 26 to 30, in connection with the thirty-fifth annual convention of the National Cannery Association. Activities of the latter group will again center at the Stevens hotel.

Among those scheduled to address members of the National Food Distributors' Association during the convention week are H. C. Diel, chief, Commodity Processing Division, U. S. Department of Agriculture; R. M. Hagen, president, Association of Refrigerated Warehouses; Dr. Morris Fishbein, editor, *Journal of the American Medical Association*, and John E. Cain, president of the food distributors' association.

WAR ROLE OF TRADE PRESS

The American business press "can play a most conspicuous part" in the huge task of converting industry into a machine for victory, Donald M. Nelson, executive director of the Supply, Priorities and Allocations Board, Office for Emergency Management, told a widely representative group of business paper editors at a recent meeting.

"The war has made necessary the full industrial mobilization of America," declared Mr. Nelson. "It means drastic changes in our existing industrial economy. We must think only in terms of out-producing a powerful enemy; and anyone who underestimates the enemy's productive ability is kidding himself.

"Industry faces the prospect of producing either war material or goods absolutely essential to civilian needs. And civilian needs are going to be judged by this test: 'what is the very least the public can get along with?' This is going to involve dislocations—in some cases tragic dislocations—on a scale we never dreamed of until war became a fact. This job of industrial conversion is one which must be taken up, industry by industry; and preferably by industry itself. In this process, the business press can be most helpful in guiding industry by its advice and seeing to it that the job is done intelligently."

Robert W. Horton, chief of the In-

formation Division, outlined ways in which the business press could assist the nation's war efforts. It could, he said, help industry conserve vital materials at the source and could also, through case studies and otherwise, speed up salvage campaigns. Business publications could function as the media for sharing knowledge.

The conference with Mr. Nelson was preliminary to establishment of a standing committee of business paper editors to cooperate with the government in the war program. Editors who attended will form the nucleus of an informal advisory committee whose efforts will be largely in the field of conservation.

VEHICLE TAX DUE FEB. 1

Revised plans for the collection of the federal use tax on all motor vehicles call for sale of a special revenue stamp at post offices and substations. Motor car owners are expected to make their first payment of \$2.09 per vehicle on or before February 1 to cover the months from February through June. On or before July 1, 1942, it will be necessary to purchase a \$5 tax stamp for the fiscal year July 1, 1942 to June 30, 1943. The stamp must be displayed on the vehicle. Violations are punishable by a fine of not more than \$25, or imprisonment for not more than 30 days, or both.

FINANCIAL NOTES

United Stockyards Corp. reports consolidated net profit of \$282,617, equal to 65c a share on the 70-cent dividend preferred stock, for the fiscal year ended October 31. This compares with consolidated net profit of \$341,225, equal, after dividends on the preferred, to 10c a share on the common stock in the preceding year.

A plan providing for the sale by Swift & Company of its stock in the St. Joseph Stockyards Co., St. Joseph, Mo., to the United Stockyards Corp. has been filed with the federal district court in the District of Columbia, it has been announced by David Hunt, president of United Stockyards.

Omaha Union Stockyards Co. has declared a dividend of 50c on its common stock, payable December 31 to all shareholders of record on December 20.

CHAIN STORE SALES

Safeway Stores, Inc., report that sales for the four weeks ended December 20 amounted to \$42,719,900 compared with \$33,822,312 in the corresponding period last year, an increase of 26.3 per cent. Sales for the 52 weeks ended December 20 showed an increase of 16.8 per cent over the 1940 period, totaling \$471,254,254 against \$403,369,192 last year.



PIONEER in PROTECTION

The foodstuffs vital to the nation's health are perishable. . . JAMISON-BUILT Cold Storage Doors protect these foodstuffs from deterioration. . . In 1888 the first commercial cold storage door was JAMISON-BUILT. The pioneer is still the leader. . . Every worthwhile door improvement has been JAMISON-PIONEERED. Others have copied—none have improved. . . Today you cannot buy a better cold storage door than a JAMISON—AND they cost no more! Consult nearest branch or address JAMISON COLD STORAGE DOOR CO., Hagerstown, Maryland.

JAMISON-
BUILT COLD STORAGE DOORS



Jamison Standard Window Door. See Bulletin 122.



TOM TUFEDGE SAYS:

The thing for you for '42
Is TUFEDGE with its stripes of blue!

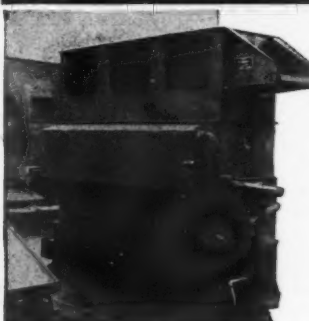


Tufedge
BEEF CLOTHING
LOOK FOR THE BLUE STRIPE

"The Successor to Wasteful, Old-Fashioned Shrouds"

THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO

SAVE MONEY WITH NIAGARA EQUIPMENT



Evaporative AERO-CONDENSER

Cuts refrigeration costs 4 ways. Saves from 90% to all of condenser water; saves power, maintenance and installation costs. Niagara patented DUO-PASS pre-cooling prevents scale formation, lowers condensing temperatures. Write for proof in the form of operating records.

NIAGARA BLOWER CO.

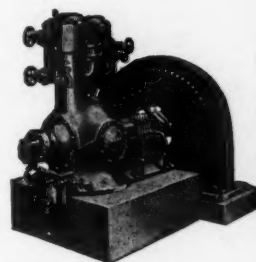
6 E. 45th Street, New York City
Chicago Office:
37 W. Van Buren St.

THIS YEAR, CHECK AND DOUBLE-CHECK!

Make doubly sure every refrigeration machine is in top fighting trim for the all-out production program ahead.



With the National Defense Program calling for greatly increased production in 1942, it is now more essential than ever that refrigerating equipment operate at peak efficiency, without costly interruptions due to breakdowns, repairs or adjustments. Protect your plant against delays of this kind by making a thorough check-up on every piece of refrigerating equipment in your plant and putting it in first-class condition—NOW—for the strenuous period ahead. Protective maintenance now may save serious loss of time and money in the future. Make your own check-up today, or call in the nearest BAKER representative to do it for you.



BAKER ICE MACHINE COMPANY, INC.

1510 EVANS ST., OMAHA, NEB.
Sales and Service in Principal Cities
AUTHORITY ON MECHANICAL COOLING FOR 37 YEARS

For BEST RESULTS
Use "NATURAL" Casings

For BEST QUALITY
Buy NOSTRIP

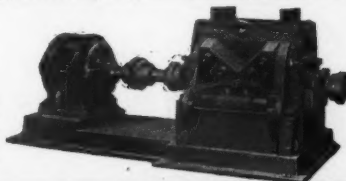
MONGOLIA IMPORTING COMPANY, INC.
Imported Sausage Casings
100 WATER STREET NEW YORK CITY
TO MAKE YOUR SAUSAGE A NATURAL USE NATURAL CASINGS

DIAMOND DOUBLE ANVIL ROLLER BEARING HOGS

SAVE REDUCING COSTS FOR LEADING PACKERS

Furnished in eight sizes from No. 15 with 18" discs and carrying 12 knives to No. 60 with 60" discs and carrying 36 knives. For detached drive or direct-connected. Used by packers in every large country to reduce fat, scrap, bones, cracklings, heads, offal, etc. at lowest operating cost and highest efficiency.

CAPACITIES UP TO 60,000 LBS. per hour!
No matter what your requirements, there's a DIAMOND hog installation to fill the bill. Capacity and economy are certain. ASK US for further information and prices. ADDRESS INQUIRIES TO DEPT. NP1.



DIAMOND IRON WORKS, INC.
ESTABLISHED 1888
100 WATER STREET NEW YORK CITY

**STANGE SEASONINGS ARE
SPECIALLY BLENDED TO
IMPROVE YOUR PRODUCTS
... INCREASE PROFITS!
COME TO STANGE!**



Eliminate the guesswork from the seasoning operation and you literally invite profits! Uniformity makes the big difference between slow-moving products and best sellers. Switch now to the always uniform C.O.S. Seasonings and start your products on the road to profits. Cream of Spice seasonings are always full strength, uniform and dependable... they are expertly blended to give your sausage, meat loaves and specialties new zest, new flavor appeal and new sales punch. Come to Stange today!

WM. J. STANGE COMPANY

2536-40 W. MONROE STREET, CHICAGO, ILLINOIS

Western Branches: 923 E. 3rd St., Los Angeles • 1250 Sansome St., San Francisco

There is no substitute for

KNOWING

**BY MAIL, AIR-MAIL or WIRE,
DAILY INFORMATION ON—
PROVISIONS**

Green and S. P. Reg. Hams
S. P. Boiling Hams
Green and S. P. Skd. Hams
Picnics, Green and S. P.
Bellies, Green and S. P.
D. S. Bellies, Clear and Rib
D. S. Fat Backs
D. S. Rough Ribs
Other D. S. Meats
Export Cuts
Fresh Pork Cuts
Barrelled Pork and Beef

LARD

Cash	Neutral
Refined	Futures

SAUSAGE MATERIALS

Pork Trimmings
Boneless Beef
Dressed Beef for Boning
Pork and Beef Offal
Beef Ham Sets

**TALLOW AND GREASE
OLEO OIL AND STEARINE
COTTONSEED OIL
HIDES AND CALFSKINS
FERTILIZER MATERIALS
MARKET STATISTICS**

Hog Markets
Provision Stocks
Export Shipments
Domestic Shipments

**THE NATIONAL
PROVISIONER**

is the market authority of the Meat
Packing Industry.

Only when you KNOW the markets can you sell or buy intelligently.

Subscribers to THE NATIONAL PROVISIONER DAILY MARKET SERVICE neither sell nor buy by "rule of thumb" methods. Theirs are no "hit or miss" transactions. They KNOW THE MARKET and sell or buy accordingly.

If you save only $\frac{1}{2}$ c per lb. by KNOWING the market you save \$75 on a car of product.

No wonder active traders watch the markets closely through THE NATIONAL PROVISIONER DAILY MARKET SERVICE. Since it is an accepted basis of settlement in trading, you don't have to take anybody else's word for it.

If you save 1c per lb. by KNOWING the market you save \$300 on a car of product. And if you are not informed you may easily lose that amount.

And the same thing is true of the seller. If he KNOWS the market and he gets the market price he may get as much as \$300 per car additional in a difference of only 1c per lb. If he is not informed he can just as easily lose that much.

THE NATIONAL PROVISIONER DAILY MARKET SERVICE coming to you every full trading day of the week will pay for itself many times over.

Send for your sample copy and complete information today

**THE NATIONAL
Provisioner**

DAILY MARKET SERVICE

407 SOUTH DEARBORN STREET

CHICAGO, ILLINOIS

December Inspected Meat Output Largest on Record

Meat production under federal inspection during December was the largest on record for that month, the American Meat Institute stated this week in a review of the livestock and meat trade during the past month.

Beef production, according to estimates by the Institute based on available preliminary data, was the greatest on record for December, and was 20 per cent above the average for the ten-year period, 1931-40. Although pork production in December was somewhat lower than that of the same month last year, it was the second largest in 17 years. Production of veal was somewhat greater than a year ago, but lamb production was somewhat smaller.

The number of hogs marketed during December is estimated to have been somewhat larger than during the previous month this year; somewhat smaller than during the same month last year, and was the second largest in the last 13 years. Cattle marketings were considerably larger than those during the same period last year, and the largest for December in the last five years, and the second largest in the last 17 years, according to estimates by the Institute. The estimated number of calves marketed during December was greater than during the same month last year. Sheep marketings, however, were smaller than a year ago, and also slightly smaller than the average of the ten-year period.

Livestock and meat prices advanced after the first week of December and held at the higher levels throughout the month.

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Livestock prices at Chicago, compared with wholesale and composite retail meat prices, and wholesale and retail meat values at New York, for two-week period ended December 13, 1941, with comparisons:

	Steers Dollars per cwt.			Lambs Dollars per cwt.			Hogs Dollars per cwt.		
	Dec. 13, 1941	Nov. 29, 1941	Dec. 14, 1940	Dec. 13, 1941	Nov. 29, 1941	Dec. 14, 1940	Dec. 13, 1941	Nov. 29, 1941	Dec. 14, 1940
Live animal prices, Chicago ¹	12.80	12.09	12.74	11.81	11.46	9.38	10.38	10.18	6.13
Wholesale meat prices, New York ²	19.68	18.42	18.75	19.55	19.15	15.90	20.73	20.70	14.76
	Steers Cents per lb.			Lambs Cents per lb.			Hogs Cents per lb.		
	Dec. 13, 1941	Nov. 29, 1941	Dec. 14, 1940	Dec. 13, 1941	Nov. 29, 1941	Dec. 14, 1940	Dec. 13, 1941	Nov. 29, 1941	Dec. 14, 1940
Composite retail meat prices, New York ³	33.59	32.45	33.10	29.02	27.20	25.20	27.32	26.48	20.17
Value of carcass meat from 100 lbs. of live animal (Dollars)									
Wholesale—New York ⁴	11.81	11.05	11.25	9.58	9.38	7.79	11.15	11.13	7.94
Retail—New York ⁵	15.92	15.38	15.69	13.70	12.94	11.89	14.38	13.94	10.62

¹Average good and choice, steers 900-1100 lbs., lambs all weights, and hogs 200-220 lbs. ²Average good and choice, steer beef, 600-700 lbs., lamb 40-45 lbs., and hog products consisting of smoked hams, bacon, picnics, fresh loins and carton lard combined in proportion to their respective yields from live weight. ³Composite average of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight. ⁴60 lb. of beef carcass, 49 lb. of lamb carcass and 53.78 lb. of principal hog products, including lard. ⁵47.4 lb. of beef cuts, 47.2 lb. of lamb cuts and 52.64 lb. of principal hog products, including lard.

GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted during November, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, are shown below:

	Nov. 1941 lbs.	Oct. 1941 lbs.	Nov. 1940 lbs.
Fresh and frozen—			
Beef	72,853,535	79,359,758	44,451,060
Veal	684,546	645,568	643,681
Calf	32,686	56,903	14,428
Lamb	2,474,217	2,657,886	2,054,150
Mutton and Yearling	241,982	209,055	272,180
Pork	803,291	746,671	728,387
Cured—			
Beef	147,135	170,230	135,929
Pork	956,636	1,017,335	1,023,409
Sausage	570,276	648,434	524,684
Other meats and lard	562,733	608,790	511,410
Total ¹	79,227,037	86,121,080	50,359,327

¹Excludes gradings for F.S.C.C.

NOVEMBER FSCC PURCHASES

Value of lard and meat products (mostly pork) purchased by the Federal Surplus Commodities Corp. during November for lend-lease and other needs amounted to \$22,774,584, according to the U. S. Department of Agriculture. From March 15 through November 30, the FSCC purchased lard and meat products valued at \$148,006,996 from American packers.

During November the FSCC bought 37,748,504 lbs. of canned pork; 17,985,821 lbs. of cured and frozen pork; 37,329,232 lbs. of lard; 202,495 bundles of hog casings and 90,400 pieces of beef bungs. Cumulative quantities purchased from March 15 through November 30 were 308,665,756 lbs. of lard; 209,202,592 lbs. of canned pork; 231,532,881 lbs. of cured and frozen pork; 1,625,219 100-yd. bundles of hog casings; 11,000 lbs. of dried beef; 247,900 pieces of beef bungs and 3,334,664 lbs. of canned chicken.

HIGHER HOG COSTS BRING POORER RESULTS

(Chicago costs and prices, first three market days of week)

Hog costs advanced during the three-day period although total product values were little changed from a week earlier. Light hogs rose 27c per cwt., medium hogs 22c per cwt. and heavy hogs 19c per cwt. Product values from light hogs went up 15c per cwt. but medium and heavy hogs advanced only 6c and 4c per cwt. respectively. Light butchers cut out at a small margin but medium and heavy butchers cut at a loss.

	180-220 lbs.			220-240 lbs.			240-270 lbs.		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams.....	14.10	22.7	\$3.20	13.90	22.3	\$3.10	13.80	21.7	\$2.99
Picnics	5.70	18.8	1.07	5.50	18.8	1.03	5.50	18.8	1.03
Boston butts.....	4.00	22.5	.90	4.00	22.5	.90	4.00	22.3	.89
Loins (blade in).....	9.90	18.3	1.81	9.70	17.5	1.70	9.70	17.0	1.65
Bellies, B. F.....	11.00	17.7	1.95	9.70	17.2	1.67	7.90	15.1	1.19
Bellies, D. S.....	2.00	11.4	.23	4.00	11.0	.44
Fat backs.....	1.00	8.0	.08	3.00	8.4	.25	4.20	8.6	.36
Plates and jowls.....	2.50	9.0	.23	2.80	9.0	.25	3.30	9.0	.30
Raw leaf.....	2.20	10.0	.22	2.10	10.0	.21	2.10	10.0	.21
P. S. lard, rend, wt.....	12.40	10.0	1.24	11.40	10.0	1.14	10.60	10.0	1.06
Spareribs	1.70	13.5	.23	1.90	12.0	.19	1.90	11.0	.18
Trimnings	3.00	13.2	.40	2.80	13.2	.37	2.80	13.2	.37
Feet, tails, neckbones.....	2.0014	2.0014	2.0014
Offal and miscellaneous.....454545
TOTAL YIELD AND VALUE.....	69.50		\$11.92	70.50		\$11.63	71.50		\$11.26
Cost of hogs per cwt.....		\$11.20			\$11.12			\$10.99	
Condemnation loss.....		.06			.06			.06	
Handling and overhead.....		.62			.55			.49	
TOTAL COST PER CWT.....									
ALIVE		\$11.88			\$11.73			\$11.54	
TOTAL VALUE.....		11.92			11.63			11.26	
Loss per cwt.....	10			.28	
Loss last week.....	05	
Profit per cwt.....		.04			
Profit last week.....		.16			.06			...	

RESIN GUAIAC IN LARD

Resin guaiac may be added as a preservative to lard or rendered pork fat in a quantity not to exceed one-tenth of 1 per cent, according to an announcement made this week by the U. S. Bureau of Animal Industry. When the guaiac is used, the statement "with not more than one-tenth of 1 per cent resin guaiac added as a preservative" shall appear on the label in direct connection with the term "lard" or "rendered pork fat," whichever the product may be.

FSCC PURCHASES

Purchases made by the Federal Surplus Commodities Corp. on January 2, consisted of 13,934,000 lbs. of lard, 12,572,556 lbs. of canned pork products, 6,645,000 lbs. of cured pork, 5,000 pieces of beef bungs and 78,710 100-yd. bundles of hog casings. No purchases were made by the FSCC last week.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Wed., December 31, 1941.

REGULAR HAMS	
Green	*S.P.
8-10	23 1/2
10-12	23 1/2
12-14	23 1/2
14-16	23 1/2
16-18	23 1/2

BOILING HAMS	
Green	*S.P.
16-18	22 @ 22 1/2
18-20	22
20-22	22
16-20	22
16-22	22

SKINNED HAMS	
Fresh & Fr. Fran.	*S.P.
10-12	24 1/2 @ 25
12-14	24 1/2 @ 24 1/2
14-16	24 1/2
16-18	24 1/2
18-20	24 1/2
20-22	24 1/2
22-24	24 1/2
24-26	24 1/2
26-30	24 1/2
25 up, No. 2's inc.	20 1/2 @ 20 1/2

PICNICS	
Green	*S.P.
4-6	19 1/2
6-8	19 1/2
8-10	19 @ 19 1/2
10-12	19 @ 19 1/2
12-14	19 @ 19 1/2
8 up, No. 2's inc.	19 1/2
Short shank 1/2 @ 1/2 c over.	

GREEN AMERICAN BELLIES	
18-20	13 1/2
20-25	13

BELLIES	
(Square Cut Seedless)	Green
6-8	18 1/2 @ 18 1/2
8-10	18
10-12	17
12-14	16
14-16	15 1/2
16-18	15 1/2

D. S. BELLIES	
Clear	Rib
16-18	12 1/2 n
18-20	12 1/2
20-25	11 1/2
25-30	11 1/2
30-35	11 1/2
35-40	11 1/2
40-50	10 1/2

D. S. FAT BACKS	
6-8	9
8-10	9 1/2
10-12	9 1/2
12-14	9 1/2
14-16	9 1/2
16-18	10
18-20	10 1/2
20-25	10 1/2

OTHER D. S. MEATS	
Regular plates	6-8 12 n
Clear plates	4-6 9
D. S. jowl butts	9 1/2
S. P. jowls	11 1/2 @ 11 1/2
Green square jowls	9 1/2
Green rough jowls	9 1/2

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Dec. 27	9.85b	10.05b	10.37 1/2 b
Monday, Dec. 29	9.85b	10.05b	10.37 1/2 b
Tuesday, Dec. 30	9.85b	10.05b	10.37 1/2 b
Wednesday, Dec. 31	9.85b	10.05b	10.37 1/2 b
Thursday, Jan. 1	10.57 1/2 n	10.70	11.00n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	12 1/2
Kettle rend., tierces, f.o.b. Chgo.	13 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	13 1/2
Neutral, tierces, f.o.b. Chicago	12 1/2
Shortening, tierces, c.a.f.	16

Havana, Cuba Pure Lard Price

Tuesday, December 30	15.25
----------------------	-------

FUTURE PRICES

SATURDAY, DECEMBER 27, 1941

	Open	High	Low	Close
LARD:				
Jan. ... 9.95	9.95	9.95	9.95	9.95b
Mar. ... 11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2 b
May ... 11.52 1/2	11.52 1/2	11.52 1/2	11.52 1/2	11.52 1/2 b
July ... 11.72 1/2	11.72 1/2	11.72 1/2	11.72 1/2	11.72 1/2 b

Sales: Jan. 9; Mar. 4; May 10; July 1; total, 24 sales.

Open interest: Jan. 650; Mar. 580; May 577; July 70; total, 1,895 lots.

MONDAY, DECEMBER 29, 1941

LARD:				
Jan. ... 9.95	9.95	9.95	9.95	9.95b
Mar. ... 11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2 b
May ... 11.52 1/2	11.52 1/2	11.52 1/2	11.52 1/2	11.52 1/2 b
July ... 11.72 1/2	11.72 1/2	11.72 1/2	11.72 1/2	11.72 1/2 b

Sales: Jan. 26; Mar. 3; May 16; July 4; total, 49 sales.

Open interest: Jan. 634; Mar. 592; May 592; July 83; total, 1,901 lots.

TUESDAY, DECEMBER 30, 1941

LARD:				
Jan. ... 9.95	9.95	9.95	9.95	9.95b
Mar. ... 11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2 b
May ... 11.52 1/2	11.52 1/2	11.52 1/2	11.52 1/2	11.52 1/2 b
July ... 11.72 1/2	11.72 1/2	11.72 1/2	11.72 1/2	11.72 1/2 b

Sales: Jan. 57; Mar. 2; May 32; July 4; total, 95 sales.

Open interest: Jan. 605; Mar. 594; May 620; July 87; total, 1,906 lots.

WEDNESDAY, DECEMBER 31, 1941

LARD:				
Jan. ... 9.95	9.95	9.95	9.95	9.95b
Mar. ... 11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2 b
May ... 11.52 1/2	11.52 1/2	11.52 1/2	11.52 1/2	11.52 1/2 b
July ... 11.72 1/2	11.72 1/2	11.72 1/2	11.72 1/2	11.72 1/2 b

Sales: Jan., 100; Mar., 8; May, 38 total, 146 sales.

Open interest: Jan., 565; Mar., 601; May, 654; July, 87; total, 1,907 lots.

THURSDAY, JANUARY 1, 1942

Holiday. No market.

FRIDAY, JANUARY 2, 1942

LARD:				
Jan. ... 10.10	10.50	10.00	10.50ax	
Mar. ... 11.85	12.02 1/2	11.72 1/2	11.97 1/2 ax	
May ... 12.06	12.22 1/2	11.90	12.17 1/2 ax	
July ... 12.17 1/2	12.45	12.17 1/2	12.42 1/2 ax	

(Key: b-bid; ax-asked; n-nominal)

MEAT IMPORTERS: 1939

Eight establishments engaged in the importing of meats and provisions in 1939 had total sales of \$2,069,000, total pay rolls of 149 employees and paid wages aggregating \$254,000, according to a report released recently by the Bureau of the Census and covering service and limited-function wholesalers by trades or kinds of business. Their stocks on hand at the end of the year were valued at \$413,000.

Wagon distributors handling meats and provisions numbered 171 establishments in 1939 and had total sales of \$5,689,000. These firms had 136 employees and paid wages totaling \$140,000. Their stocks on hand at the end of the year were valued at \$89,000.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on December 27, 1941:

	Week Dec. 27	Previous week	Same week '40
Cured meats, lbs.	21,841,000	27,268,000	12,982,000
Fresh meats, lbs.	53,394,000	78,559,000	51,304,000
Lard, lbs.	16,179,000	11,189,000	3,916,000

Minnesota University Meat Research Done Under Hormel Grant

How to improve the color of lard, raise its melting point and retard rancidity are among the important research discoveries which have been made at the University of Minnesota under a \$25,000 yearly research program financed by Geo. A. Hormel & Co., meat packers of Austin, Minn.

Other products and processes which are being studied under the research program are fat and its nutritive properties, meat drying and tendering, storage, canning and utilization of waste products. Under the contract establishing the Geo. A. Hormel foundation at the university in 1938, post-Ph.D. fellowships are financed through which students work on problems of interest to the meat packing industry.

At present there are five of these fellowships, although no definite number is specified in the contract. Two pre-Ph.D. fellowships, under which students may work on any scientific problem, are also financed by the foundation. Patents taken out on any new processes developed are owned and controlled by the university, while the Hormel company automatically gets shop rights to use the processes in its plant.

Research work of the foundation is carried on in four divisions of the university—the college of science, literature and the arts, the institute of technology, the medical school and the department of agriculture. The board of directors, headed by Samuel C. Lind, dean of the institute of technology, is composed of university staff members who have post-Ph.D. fellows working under them. The Hormel company has one member on the foundation's board of directors.

The lard processing research cited above is among the most extensive being conducted under the program. In connection with this phase of the research, cake recipes incorporating lard as a shortening agent are constantly tested in home economics laboratories in the university's department of agriculture.

Several experiments are being conducted in the quick drying of chopped and ground meats. Because air drying takes too long, experimenters are trying to shorten the time in order to get a more uniform and satisfactory product. A fundamental study is also being made to find out which ingredient of fat has the nutritive value, as are experiments dealing with meat storage as affected by bacterial attack and utilization of meat waste products.

Quarterly and annual reports on progress being made are sent to the Hormel company by the foundation board. The board meets regularly three times a year on the campus, but members are on call. At each meeting, board members discuss work on experiments and suggest new problems which are deemed worthy of study.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended Dec. 29, 1941 per lb.	Cor. week, 1940 per lb.
Prime native steers—			
400-600	nominal	22	
600-800	nominal	22	
800-1000	nominal	22½	
Good native steers—			
400-600	20% @ 21½	19½	
600-800	19½ @ 20½	19½	
800-1000	18½ @ 19	19½	
Medium steers—			
400-600	19½ @ 20½	17 @ 17½	
600-800	18½ @ 19	17	
800-1000	18 @ 18½	17	
Heifers, good, 400-600	20% @ 21½	17½ @ 18½	
Cows, 400-600	14 @ 14½	12 @ 12½	
Hind quarters, choice		25	
Fore quarters, choice		18	

Beef Cuts

Steer loins, choice, 60/65	36	unquoted
Steer loins, No. 1	33	34
Steer short loins, choice, 30/35	31	unquoted
Steer short loins, No. 1	30	30
Steer short loins, No. 2	28	30
Steer loin ends (hips)	27	30
Steer loin ends, No. 2	26	30
Cow loins, choice, 30/35	21	20
Cow loin ends (hips)	20	20
Steer ribs, choice, 50/40	27	unquoted
Steer ribs, No. 1	22½	28
Steer ribs, No. 2	22	25
Cow ribs, No. 1	15	13
Cow ribs, No. 2	15	12
Steer rounds, choice, 50/100	23½	unquoted
Steer rounds, No. 1	22	19
Steer rounds, No. 2	22	18½
Steer chuck, choice, 80/100	17½	unquoted
Steer chuck, No. 1	16½	11
Steer chuck, No. 2	16	16½
Cow rounds	17	14
Cow chucks	15	13½
Steer plates	11	10½
Medium plates	11	17
Briskets No. 1	14	9½
Cow navel ends	11	9½
Steer navel ends	9½	9½
Fore shanks	11½	8
Hind shanks	9	75
Strip loins, No. 1	69	40
Strip loins, No. 2	48	31
Sirloin butts, No. 1	37	21
Sirloin butts, No. 2	34	17
Beef tenderloins, No. 1	70	75
Beef tenderloins, No. 2	70	25
Rump butts	28	25
Flank steaks	27	25
Shoulder clods	19	16
Hanging tenderloins	16	15
Insides, green, 12/18 range	23	19
Outsides, green, 8 lbs. up	22	16½
Knuckles, green, 8 lbs. up	22	17½

Beef Products

Brains	9	7
Hearts	14	10
Tongues	18	18
Sweetbreads	18	14
Ox-tail	10	9
Fresh tripe, plain	10	5
Fresh tripe, H. C.	15	10
Livers	28	21
Kidneys	8	8

Veal

Choice carcass	21½	18
Good carcass	20½	16 @ 17
Good saddles	26	21 @ 22
Good racks	18	14
Medium racks	16	12

Veal Products

Brains, each	13	10
Sweetbreads	35	30
Calif livers	57	53

Lamb

Choice lambs	21	17
Medium lambs	20	16
Choice saddles	25	21
Medium saddles	24	21
Choice fores	17	13
Medium fores	16	12
Lamb fries	28	26
Lamb tongues	17	17
Lamb kidneys	15	15

Mutton

Heavy sheep	8	5½
Light sheep	10	7
Heavy saddles	10	9
Light saddles	12	10
Heavy fores	8	4
Light fores	8	4
Mutton legs	14	12
Mutton loins	12	8
Mutton stew	8	4
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	21	15
Picnics	21	11½
Skinned shoulders	21½	11½
Tenderloins	34	25
Spareribs	17	10
Back fat	11	7
Boston butts	24	13
Boneless butts, cellar		
trim, 2/4	29	17½
Hocks	17	7
Tails	11	5
Neck bones	6	3
Ship bones	10	7
Blade bones	14	8
Pigs' feet	5	2½
Kidneys, per lb.	10	4
Livers	13	7
Brains	13	7
Ears	6	4
Snouts	9	4
Heads	8	6
Chitterlings	10	5

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.		
parchment paper	27½ @ 28	
Fancy skinned hams, 14/16 lbs.		
parchment paper	28½ @ 29½	
Standard reg. hams, 14/16 lbs., plain	26½ @ 27	
Picnics, 4/8 lbs., short shank, plain	21 @ 22	
Picnics, 4/8 lbs., long shank, plain	20% @ 21½	
Fancy bacon, 14/18 lbs., plain	27 @ 28	
Standard bacon, 6/8 lbs., plain	24 @ 25	
No. 1 beef sets, smoked	42½ @ 43½	
Insides, 8/12 lbs.	40 @ 41½	
Outsides, 6/9 lbs.	40 @ 41	
Knuckles, 6/9 lbs.	40 @ 41	
Cooked hams, choice, skin on, fattened	43	
Cooked hams, choice, skinless, fattened	45	
Cooked picnics, skin on, fattened	43	
Cooked picnics, skinless, fattened	42	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.75
Lamb tongue, short cut, 200-lb. bbl.	69.00
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$21.62½
80-100 pieces	21.00
100-125 pieces	20.50
Clear plate pork, 25-35 pieces	20.50
Beef	23.00
Brisket pork	30.00
Plate beef	25.00
Extra plate beef	25.50

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	13 @ 13½
Special lean pork trimmings 85%	26 @ 26½
Extra lean pork trimmings 95%	29½ @ 30
Pork cheek meat (trimmed)	12½ @ 13
Pork hearts	8½
Pork livers	12 @ 12½
Native boneless bull meat (heavy)	20
Boneless chunks	20 19½
Shank meat	17
Beef trimmings	15½
Dressed canners, 350 lbs. and up	13½ @ 13½
Dressed canner cows, 400-450 lbs.	14 @ 14½
Dr. bologna bulls, 600 lbs. and up	15½
Tongues, No. 1 canner trim	15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	29
Country style sausage, fresh in link	24½
Country style sausage, fresh in bulk	22½
Country style sausage, smoked	28½
Frankfurters, in sheep casings	28½
Frankfurters, in hog casings	28½
Skinless frankfurters	26½
Bologna in beef bungs, choice	22½
Bologna in beef middles, choice	23½
Liver sausage in beef rounds	20
Liver sausage in hog bungs	21
Smoked liver sausage in hog bungs	28
Head cheese	18½
New England luncheon specialty	31
Mixed luncheon specialty, choice	26
Tongue and blood	26
Blood sausage	22
Souse	20
Pollard sausage	28½

DRY SAUSAGE

Cervelat, choice, in hog bungs	45
Thuringer	25½
Farmer	38
Holsteiner	36
B. C. salami, choice	42½
Milano, salami, choice in hog bungs	43
B. C. salami, new condition	25½
Frisses, choice, in hog middles	45
Genoa style salami, choice	49
Pepperoni	41
Mortadella, new condition	24
Cappicola	49½
Italian style hams	39

CURING MATERIALS

Nitrite of soda (Chgo. w'hae. stock).	Cwt.
in 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ten lots, f.o.b. N. Y.	8.50
Dbf. refined granulated	9.50
Small crystals	9.50
Medium crystals	9.75
Large crystals	19.50
Pure rfd. gran. nitrate of soda	2.50
Pure rfd. powdered nitrate of soda, unquoted	
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.30
Rock	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.50
Standard gran., f.o.b. refiners (2%)	5.25
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%.	4.80
Dextrose, in car lots, per cwt. (cotton)	4.57
in paper bags	4.53

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 150 pack	.20
Domestic rounds, 140 pack	.36
Export rounds, wide	.46
Export rounds, medium	.24
Export rounds, narrow	.28
No. 1 weasands	.05
No. 2 weasands	.04
No. 1 bungs	.16
No. 2 bungs	.12
Middles, regular	.60
Middles, select, wide, 2 @ 2½ in.	.85
Middles, select, extra, 2½ in. & up	1.06
Dried or salted bladders:	
12-15 in. wide, flat	1.10
10-12 in. wide, flat	.65
8-10 in. wide, flat	.35
6-8 in. wide, flat	.25

Pork casings:	
Narrow, per 100 yds.	2.25
Narrow, special, per 100 yds.	2.25
Medium, regular	1.95
English, medium	1.70
Wide, per 100 yds.	1.45
Extra wide, per 100 yds.	1.00
Export bungs	.20
Large prime bungs	.16
Medium prime bungs	.12
Small prime bungs	.07½
Middles, per set	.20

SPICES

(Basis Chicago, original bbls., bags or bales.)

Allspice, prime	Whole Ground
Refracted	25½ 28
Chili pepper	31
Powder	33
Cloves, Ambayan	28
Zanzibar	22
Ginger, Jamaica	49
African	50
Mace, Fancy Banda	75
East Indies	60
East & West Indies Blend	72
Mustard flour, fancy	84
No. 1	22
Nutmeg, fancy Banda	30
East Indies	26
East & West Indies Blend	28½
Paprika, Spanish	64
Pepper Cayenne	36
Red No. 1	31
Black Malabar	11
Black Lampung	9½
Pepper, white Singapore	14½
Muntok	19
Packers	15

SEEDS AND HERBS

	Whole	Ground for Saus.
Caraway seed	1.30	1.33
Celery seed, French	1.68	1.18
Cominos seed	22	28½
Coriander Morocco bleached	17½	
Coriander Morocco natural No. 1	16½	19½
Mustard seed, fancy yellow	25	
American	14	
Marjoram, French	92	1.05
Oregano	12	16

(Continued on page 26.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	21	@22
Choice, native, light.....	21	@22
Native, common to fair.....	18½	@19½

Western Dressed Beef

Native steers, good, 600-800 lbs.....	19	@20
Native choice yearlings, 400-600 lbs.....	20	@21
Good to choice heifers.....	19	@20
Good to choice cows.....	15	@15½
Common to fair cows.....	14	@15
Fresh bologna bulls.....	16½	@17

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	25 @26	27 @28
No. 2 ribs.....	24 @25	25 @26
No. 3 ribs.....	22 @23	23 @24
No. 1 loins, prime.....	26 @27	30 @32
No. 2 loins.....	24 @25	28 @29
No. 3 loins.....	21 @22	24 @25
No. 1 hinds and ribs.....	25 @26	26 @27
No. 2 hinds and ribs.....	24 @25	24 @25
No. 1 rounds.....	23 @24	21
No. 2 rounds.....	21 @22	20
No. 3 rounds.....	18 @19	19
No. 1 chucks.....	19 @20	21
No. 2 chucks.....	18 @19	20
No. 3 chucks.....	16 @17	18
Rolls, reg. 4/6 lbs. av.....	29	29
Rolls, reg. 6/8 lbs. av.....	29	30
Tenderloins, steers.....	38	38
Tenderloins, cows.....	38	38
Tenderloins, bulls.....	42	42
Shoulder clods.....	24	24

DRESSED VEAL

Good.....	21	@22
Medium.....	20	@21
Common.....	19	@20

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good to choice.....	21	@22
Genuine spring lambs, good to medium.....	20	@21
Genuine spring lambs, medium.....	19	@20
Sheep, good.....	9	@11
Sheep, medium.....	7	@9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$17.25 @17.75
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	18.00 @19.00

FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10/12 lbs.....	20 @21	21 @22
Shoulders, 10/12 lbs. av.....	22 @23	23 @24½
Butts, regular, 4/6 lbs.....	24 @25	25 @26
Hams, regular, fresh, 10/12 lbs. av.....	25	25
Hams, skinned, fresh, 10/12 lbs.....	26 @27	27 @28½
Picnics, fresh, 6/8 lbs.....	21 @22	22 @23½
Pork trimmings, 90/95% lean.....	31 @32	32 @33½
Pork trimmings, regular 50% lean.....	16½ @17	17 @18½
Spareribs, medium.....	17 @18	18 @19½
Pork loins, fresh, 10/12 lbs.....	21 @22	22 @23½
Shoulders, 6/8 lbs. av.....	24 @24½	24½ @25½
Butts, regular, 1½/3 lbs.....	31 @32	32 @33½
Hams, regular, fresh, 10/12 lbs.....	28 @28½	28½ @29½
Hams, skinned, fresh, 10/12 lbs.....	30 @30½	30½ @31½
Picnics, fresh, 4/6 lbs.....	32 @33	33 @34½
Pork trimmings, 90/95% lean.....	32 @33	33 @34½
Pork trimmings, reg. 50% lean.....	16 @17	17 @18½
Spareribs, medium.....	17 @18	18 @19½
Boston butts.....	26½ @27	27 @28½

COOKED HAMS

Cooked hams, choice, skin on, fatted.....	45
Cooked hams, choice, skinless, fatted.....	49

SMOKED MEATS

Regular hams, 8/10 lbs. av.....	29½ @30
Regular hams, 10/12 lbs. av.....	29½ @30
Regular hams, 12/14 lbs. av.....	29 @29
Skinned hams, 10/12 lbs. av.....	30 @31
Skinned hams, 16/18 lbs. av.....	29 @30
Skinned hams, 12/14 lbs. av.....	29 @30
Skinned hams, 18/20 lbs. av.....	27½ @28
Picnics, 4/6 lbs. av.....	27 @28
Picnics, 6/8 lbs. av.....	25 @26
Bacon, boneless, western.....	27 @28
Bacon, boneless, city.....	26 @27
Beef tongue, light.....	22 @23
Beef tongue, heavy.....	20 @20

BUTCHERS' FAT

Shop fat.....	\$3.50 per cwt.
Breast fat.....	5.25 per cwt.
Edible suet.....	5.25 per cwt.
Inedible suet.....	5.00 per cwt.

GREEN CALFSKINS

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	3.20	3.35	3.40	3.70	
Prime No. 2 veals.....	2.1	2.30	2.35	3.10	3.30
Buttermilk No. 1.....	1.18	2.70	2.85	2.90	
Buttermilk No. 2.....	1.17	2.55	2.70	2.75	
Branded gruby.....	1.12	1.75	1.90	1.95	2.00
Number 3.....	1.12	1.75	1.90	1.95	2.00

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, December 30, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$20.50 @21.50		\$21.50 @22.00	
500-600 lbs.....	20.00 @21.00		21.00 @21.50	\$21.00 @22.00
600-700 lbs. ²	19.00 @20.00	\$20.00 @20.50	20.00 @21.00	20.00 @21.50
700-800 lbs. ³	18.50 @19.50	19.50 @20.00		
STEER, Good:				
400-500 lbs. ¹	19.50 @20.50			
500-600 lbs.....	19.00 @20.00		21.00 @21.50	
600-700 lbs. ²	18.50 @19.00	19.00 @20.00	20.00 @21.00	20.00 @21.00
700-800 lbs. ³	18.00 @19.00	18.50 @19.50	19.00 @20.00	20.00 @20.50
STEER, Commercial:				
400-600 lbs. ¹	16.00 @18.00		17.50 @18.50	17.50 @18.50
600-700 lbs. ²	16.00 @17.50	17.50 @19.00	17.50 @19.00	18.50 @19.50
STEER, Utility:				
400-600 lbs. ¹	14.50 @16.00	16.50 @17.50	15.50 @17.50	
COW (All Weights):				
Commercial.....	15.00 @15.50	15.00 @16.00	15.50 @16.00	
Utility.....	14.50 @15.00	14.50 @15.00	14.50 @15.50	14.50 @15.00
Cutter.....	14.00 @14.50	14.00 @14.50	14.00 @14.50	13.50 @14.50
Canner.....	13.25 @13.75			
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.....	20.00 @21.00	21.00 @23.00	21.00 @23.00	22.00 @23.00
VEAL, Good:				
50-80 lbs.....	17.50 @18.50	18.00 @20.00	18.00 @20.00	20.00 @21.00
80-130 lbs.....	19.00 @20.00	19.00 @21.00	19.00 @21.00	20.00 @21.00
VEAL, Commercial:				
50-80 lbs.....	16.00 @17.00	17.00 @18.00	17.00 @18.00	18.00 @20.00
80-130 lbs.....	17.00 @18.50	18.00 @19.00	18.00 @19.00	17.00 @19.00
VEAL, Utility:				
All weights.....	14.50 @16.00	15.50 @18.00	15.00 @17.00	16.00 @17.00
Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs.....	20.00 @21.00	20.50 @21.50	20.00 @20.50	20.00 @21.00
40-45 lbs.....	19.00 @20.00	20.00 @21.00	19.00 @20.00	20.00 @21.00
45-50 lbs.....	18.00 @19.00	19.00 @20.00	18.00 @19.00	19.00 @20.00
50-60 lbs.....	17.50 @18.50	18.50 @19.50	17.50 @18.00	18.00 @19.00
LAMB, Good:				
30-40 lbs.....	18.50 @19.50	19.50 @20.50	19.00 @20.00	19.00 @20.00
40-45 lbs.....	18.50 @19.50	19.00 @20.00	18.00 @19.00	19.00 @20.00
45-50 lbs.....	17.50 @18.00	18.00 @19.00	17.50 @18.00	18.00 @19.00
50-60 lbs.....	16.50 @17.50	17.50 @18.50	17.00 @17.50	17.00 @18.00
LAMB, Commercial:				
All weights.....	16.50 @17.50	17.00 @18.00	16.50 @17.50	17.00 @18.00
LAMB, Utility:				
All weights.....	15.50 @16.50	15.50 @17.50	15.00 @16.50	16.00 @17.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	8.50 @9.00	10.00 @11.00	10.50 @11.00	
Commercial.....	7.50 @8.50	9.00 @10.00	9.50 @10.50	
Utility.....	6.50 @7.50	8.00 @9.00	8.00 @9.50	
Fresh Pork Cuts:				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.....	19.00 @20.00	20.50 @21.50	20.00 @21.00	20.50 @21.50
10-12 lbs.....	19.00 @20.00	20.50 @21.50	20.00 @21.00	20.50 @21.50
12-15 lbs.....	18.50 @19.00	19.50 @20.50	19.00 @20.00	19.50 @20.50
16-22 lbs.....	18.00 @18.50			
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.....	20.50 @21.50		22.00 @23.00	21.00 @22.00
BUTTS, Boston Style:				
4-8 lbs.....	23.00 @24.00		24.50 @25.50	24.00 @26.00
SPARE RIBS:				
Half Sheets.....	15.00 @16.00			
TRIMMINGS:				
Regular.....	13.50 @14.00			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	11
Mutton kidneys, each.....	5
Livers, beef, per lb.....	20
Oxtails, per lb.....	18
Beef hanging tenders, per lb.....	30
Lamb fries, a pair.....	12

FLASHES ON SUPPLIERS

WESTINGHOUSE ELECTRIC & MFG. CO.—Appointment of George A. Gillespie to head sale of Sterilamps for the entire Pacific Coast has been announced by R. W. Murphy, district manager for the Westinghouse lamp division. Mr. Gillespie succeeds W. C. Murphy.

YORK ICE MACHINERY CORP.—Walter Geist, vice president, Allis-Chalmers Mfg. Co., has been elected a director of York Ice Machinery Corp.

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's pork handbook.

Tallow, Greases Close Year With Trade Near Standstill

NEW YORK, DECEMBER 30, 1941

TALLOW.—The holiday week proved a dull affair in the tallow market, what with the ceiling price revisions awaited and the year-end inactivity on the part of consumers. There were indications that the small producers sold moderate quantities of tallow at the 8½¢ ceiling level, because of scarcity of storage space, but the large producers were merely looking on, anticipating that soon the ceilings would be revised upwards and that the large soapers, in need of supplies, would readily pay the higher prices. Sold up for the rest of this year, they are able to look on comfortably. More South American inquiries were coming into this market as to tallow, but no particular business was reported. The main trouble continued to be a scarcity of shipping space. Edible tallow was called 9@9½¢; extra, 8½¢ and special, 8½¢ nominal.

STEARINE.—Trade was at a standstill and purely nominal.

OLEO OIL.—Routine trade was dull and the market nominal. The government bought 246,000 lbs. of oleo oil.

GREASE OIL.—Interest was limited pending Washington developments. No. 1 was 13½¢; No. 2, 13½¢; extra, 14½¢; extra No. 1, 13½¢; winter strained, 14½¢; prime burning, 15¢, and prime inedible, 14½¢.

NEATSFOOT OIL.—There was buying interest, but sellers were not inclined to operate. Extra was quoted at 14¢; No. 1, 13½¢; prime, 14½¢, and pure, 17½¢.

GREASES.—There was little or nothing doing in greases the past week, the year-end holidays adding to the disposition to look on pending price developments in Washington. Buyers were bidding the ceiling price levels but sellers expect these to be revised upwards very shortly. Choice white was called 9¢ nominal; yellow and house, 8½¢ nominal, and brown, 8@8½¢.

CHICAGO, DECEMBER 31, 1941

TALLOW.—The tallow trade at Chicago remained at a virtual standstill this week as both producers and consumers awaited clarification of the ceiling price situation and the implications of the new order released on December 29 to control inventories by prohibiting the delivery of certain fats and oils to manufacturers or processors in excess of 90 days' operating supply. The dullness of the situation was further emphasized by the holiday interruptions. Limited offerings were confined to scattered tanks of tallow where storage space was limited. There is a belief in the trade that the price ceilings will soon be raised to October 1 levels, but official confirmation was not forthcoming up to December 31. In the absence of trading, the following ceiling prices prevailed: Edible, 8½@8½¢; fancy, 8½¢; prime, 8½¢; special, 8½¢, and No. 1, 8½¢.

STEARINE.—Ceilings established on stearine were 9½¢ on prime and 8½@8½¢ on yellow.

OLEO OIL.—Oleo oil ceilings have been set at 11½@11½¢ for extra and 11@11½¢ for prime.

GREASE OIL.—Quotations were as follows: No. 1, 12½¢; No. 2, 12½¢; extra, 13½¢; extra No. 1, 12½¢; extra winter strained, 13½¢; prime burning, 14¢. Prime inedible oil was 13½¢.

NEATSFOOT OIL.—Quotations were: Extra neatsfoot oil, 13¢; No. 1, 12½¢; prime, 13½¢; pure, 17½¢; cold test, 27¢.

GREASES.—The situation in greases this week at Chicago paralleled that in tallow, with the market dormant on account of uncertainty over the ceiling price situation and the recent inventory control order of the OPM. The ceiling quotations were: Choice white, 8½¢; A-white, 8½¢; B-white, 2½¢; yellow, 8½¢, and brown, 7½¢.

(See pages 9 and 32 for ceiling information.)

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, December 31)

The by-products market was quiet and largely nominal this week, with the trade awaiting price ceiling developments. There was some tendency to additional firmness on belief that ceilings on fats and oils would be changed to the level of October 1, 1941, which would boost maximum prices approximately 11 per cent. (Announcement that this ceiling revision had been made was issued by Leon Henderson, price administrator, on January 1.)

Blood

	Unit
	Ammonia
Unground	\$5.10@5.25

Digester Feed Tankage Materials

Unground, 11 to 12% ammonia	\$5.50@5.75
Unground, 8 to 10% choice quality	5.75
Liquid stick	2.00@2.25

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage	\$75.00
50% meat and bone scraps	72.50
Blood-meal	90.00
Special steam bone-meal	50.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$37.50@38.00
Steam, ground, 2 & 26	37.50

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 4.00@ 4.25
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	8.00

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$1.20
57 to 62% protein (high test)	1.15

Gelatine and Glue Stocks

	Per ton
Calf trimmings	\$29.00@32.50
Sinews, plaques	27.50
Cattle jaws, skulls and knuckles	40.00
Hide trimmings	25.00
Pig skin scraps and trim, per lb.	7 @ 7½

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, unassorted	30.00@32.50
Junk bones	30.00@31.00

Animal Hair

Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	32.50@35.00
Winter processed, black, lb.	8½ @ 9
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

PORK SAUSAGE SEASONING SOUTHERN STYLE

- FLAVOR WILL NOT FRY AWAY
- CONSISTENTLY UNIFORM
- ECONOMICAL

Write for generous free samples!

MEAT INDUSTRY



SUPPLIERS, INC.

657 W. RANDOLPH ST.

CHICAGO, ILLINOIS

OPPORTUNITY FOR HAM PACKERS

Tender, mild, juicy hams have won a favored spot on the American menu. The huge demand continues to grow. It's easy to sell hams... if you give the public what they want. And it's easy to do exactly that with the NEVERFAIL 3-Day Ham Cure. Write for demonstration in your own plant.



H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS
Canadian Sales Office: 159 Bay Street, Toronto • Canadian Plant: Windsor, Ontario

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	4.65
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
January shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertiliser tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	4.00 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.75 & 10c n

Phosphates

Foreign bone meal, steamed, 8 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton 16% fat.....	10.00

Dry Rendered Tankage

50/55% protein, unground.....	\$1.05
60% protein, unground.....	1.05

EASTERN FERTILIZER MARKETS

New York, December 26, 1941

Due to the holidays, the markets were quiet but maintained a firm tone. Cracklings were selling at \$1.05, f.o.b. New York, and more could probably be sold at this figure. Tankage sold at \$4.75 and 10c, f.o.b. eastern shipping points.

Blood was firm and offerings light, with bids of \$4.65, f.o.b. New York, turned down and sellers' views \$4.75 per unit. Superphosphate was raised 60c per ton, with the new price effective January 1, 1942.

MARGARINE PRODUCTION

Margarine produced in November, 1941, according to report of U. S. Treasury Department, showed an increase of 8.33 per cent:

	Nov. 1941, lbs.	Nov. 1940, lbs.
Production of uncolored margarine	32,270,402	29,724,028
Production of colored margarine	232,154	278,001
Total	32,502,556	30,002,029
Uncolored margarine withdrawn tax paid....	32,091,682	30,820,646
Colored margarine withdrawn tax paid....	55,378	33,780
Total	32,147,060	30,854,426

VEGETABLE OILS

(These were prices prior to revision of fats and oils ceiling.)

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	11 @ 11½ n
White deodorized, bbls., f.o.b. Chgo.....	14½ @ 14½ n
Yellow, deodorized.....	14½ @ 14½ n
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3 n
Soybean oil, in tanks, f.o.b. mills.....	9½ @ 9½ n
Corn oil, in tanks, f.o.b. mills.....	nom.
Coconut oil, sellers tanks, f.o.b. coast.....	6½ n

OLEOMARGARINE

F.O.B. CHICAGO

White domestic vegetable.....	18½
White animal fat.....	15
Water churned pastry.....	16½
Milk churned pastry.....	17½
Vegetable type.....	13½

Oil Trade Still Suspended Pending Revision of Ceiling

TRADING in cottonseed oil futures on the New York Produce Exchange remains suspended until further notice. The OPA has not clarified the situation by announcing the promised revisions in ceiling prices on oils and fats. At one time this revision was promised by December 27, but it was announced later that the work was so complicated that the revisions had been delayed.

During the week there were reports that the new ceiling would be based on October 1 or October 2 prices, but the administrator's office said that no ceiling revisions have been officially released.

Exchange officials and the trade hope that the revisions will be announced shortly so that market operations can be resumed. Sellers have taken to the sidelines, anticipating higher ceilings, and while buyers are willing to pay the original ceiling prices they are not getting any oil.

Oil ring operators believe that when ceiling prices are finally announced, the futures market at New York market will not go immediately to the ceiling

price levels. Several stated they had selling orders below the expected ceiling on futures.

COCONUT OIL.—Market at standstill awaiting developments. Crude 9½ @ 10c nominal at New York and refined, 15½c.

CORN OIL.—12c nominal.

SOY BEAN OIL.—The trade awaited ceiling revisions. Crude, nominal, refined in drums at New York, 13½ @ 14½c and refined oil in tanks was quoted at 12½ @ 13½c.

PALM OIL.—Nigre in drums, 9 @ 10c nominal; Sumatra in tanks, 9c nominal.

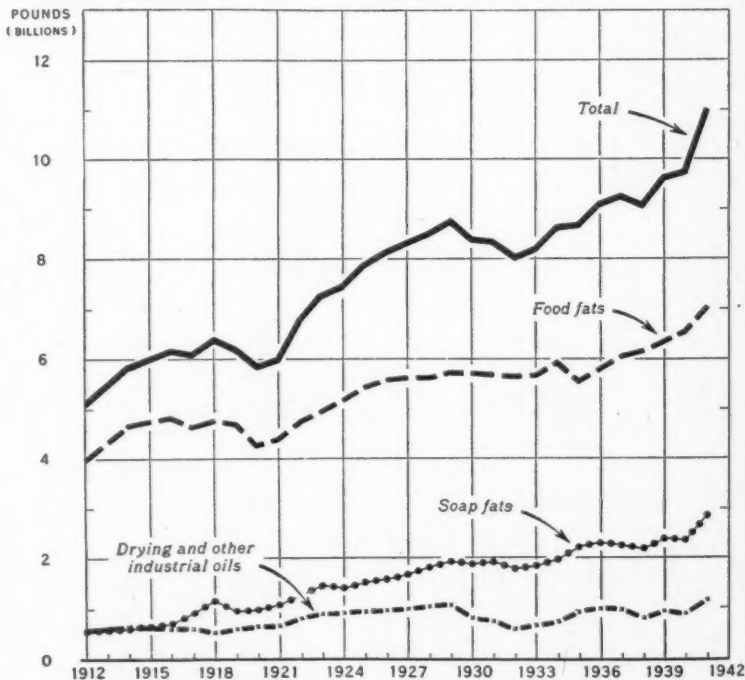
PALM KERNEL OIL.—Nominal.

OLIVE OIL FOOTS.—18 @ 19c nominal.

PEANUT OIL.—Crude was nominal awaiting OPA action; refined at New York, 16c.

Above prices were compiled prior to January 1 when the OPA revised its schedule of maximum prices (see pages 9 and 32 for news of the latest oils and fats developments).

DOMESTIC DISAPPEARANCE OF PRIMARY FATS AND OILS, CRUDE BASIS. BY GROUPS, UNITED STATES, 1912, 1914, AND 1916-41



Domestic disappearance of primary fats and oils for 1941 is provisionally estimated at 11 billion lbs. by the Bureau of Agricultural Economics. The previous record disappearance was 9.7 billion lbs. in 1940.



*Always
meant a lot . . .*



NOW MEANS MORE
THAN EVER BEFORE . . .

The improved emblem of The Associated Business Papers is symbolic of its greater significance to advertisers. Q Its Standards of Practice, guide-posts of ethical business paper publishing for twenty-three years, have this year been made stronger and more enforceable than ever before. Q Apace with the times, its member publications are constantly making their editorial pages more dynamic—increasing their hold on their reader-audiences. Q Singly in relation to your markets, and collectively as an association, these modernized A.B.P.-A.B.C. publications deliver an abundance of what it takes to produce resultful advertising.

THE NATIONAL PROVISIONER

Member of The Associated Business Papers, Inc.

HIDES AND SKINS

Two packers move week's production of hides at ceiling prices—Strong demand for all hides and skins at maximum prices.

Chicago

PACKER HIDES.—While this was another short week, due to the holiday interruption, a fair volume of business is believed to have passed in the packer hide market. Just prior to the holiday, two big packers moved an undisclosed quantity of hides, generally credited as being equal to about a week's production, and another packer is expected to distribute hides before the end of the week.

Ceiling prices were reported paid again for all descriptions. According to neutral interests in the trade, there is still a strong demand for all hides and skins at full maximum prices, with no signs of slackening in the near future, despite the mid-winter quality of hides now coming on the market and reports that November shoe production will show considerable decline from the October figure, although production for the entire year is expected to set a new record.

The leather trade is still awaiting further details regarding the ceiling to be imposed on all types of leather but

some time may elapse before the formal schedules are released, due to the many details involved.

Hide future prices continue bid at the ceiling level of 15.00, with little opportunity for trading. The open interest in futures at the close December 26 totalled 141 lots. Certificated stocks in Exchange warehouses on that date totalled 80,521 hides.

OUTSIDE SMALL PACKER.—There is an active inquiry for outside small packer all-weight steers and cows at full ceiling level of 15c flat, or 15½c selected, trimmed, for natives, f.o.b. shipping points, and 1c less for brands; untrimmed hides are quotable 1c lower. Most killers are sold up to the end of the year, but more activity is expected over the next few weeks as January production becomes available.

PACIFIC COAST.—Some action is expected shortly after the end of the month on December production in the Pacific Coast market; November hides were cleaned up earlier at 13½c, flat, trimmed, for steers and cows, f.o.b. shipping points, and this figure is reported obtainable.

FOREIGN WET SALTED HIDES.—There has been no activity in the South American market for the past couple weeks, since the request from the OPA

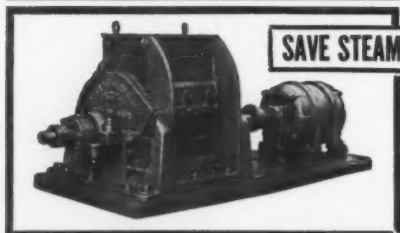
and OPM that buyers remain out of that market. Canadian buyers have also been asked by their government to withhold further purchases for the present, and questionnaires have been sent to tanners to ascertain the quantities and grades of foreign hides which they have been using. It is understood that the OPM desires to put into effect some equitable method of allocating the hides among American, British and Canadian buyers. Argentine frigorifico standard steers last sold at 120 pesos, equal to about 18½c, c.i.f. New York; reject heavy steers at 115 pesos, or 17½c; reject cows at about 16½c.

COUNTRY HIDES.—Offerings have not been at all plentiful in the country market and trading has been rather limited, but there is expected to be some increase in offerings as carlots in the making become available after the turn of the year. Recent business has been mostly on an all-weight basis, and untrimmed all-weights around 48-49 lb. avg. are wanted at 14c, flat, f.o.b. shipping point, or at 15c trimmed; slightly heavier average lots from short freight points are salable same basis. Heavy steers and cows are quiet and nominal around 13c, with cows alone probably salable at 13½c, flat, trimmed. Good demand for buff weights and quotable 14½@15c flat, trimmed, with offerings scarce under the top figure. It is difficult to find extremes at ceiling price of 15c flat, trimmed, or 15½c selected. Last reported sale of country bulls was at 9½c, flat, trimmed. Glues

Oppenheimer Casing Co.

Importers SAUSAGE CASINGS Exporters
CHICAGO, U. S. A.

New York, London, Sydney, Toronto, Wellington, Buenos Aires, Tientsin, Zurich



SAVE STEAM, POWER, LABOR

M & M HOG
REDUCES COOKING
TIME . . . LOWERS
RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . Increases the capacity of the melters. If you are interested in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet your need. Write today!

MITTS & MERRILL

Builders of Machinery Since 1854
1001-51 S. WATER ST., SAGINAW, MICH.

There's No Caster Like FORGEWELD In Today's BLOOD, SWEAT & TOIL

Seven years ago Service engineers designed a heavy duty caster for today's emergencies. The idea was to give industry a swiveling wheel equal to anything. Users by the hundreds of ForgeWelds by the thousands now are proving this drop-forged steel, light swiveling unit can take what today is dishing out. Write for circular.

CAPACITIES:
Regular Duty
to 3,600 lbs.
per set . . .
Heavy Duty
6,000 to 8,000.
Hyatt bearing
and twin swivel
ball bearings.



SERVICE
Mobilizers of Industry

Service Caster & Truck Co.,
710 N. Broweswood Ave.,
Albion, Mich. Eastern Fac-
tory: 444-448 Somerville
Ave., Somerville (Boston),
Mass. Toronto, Canada:
United Steel Corporation,
Ltd., SCAT Co. Division.

are quoted 11½¢@12c, flat. All-weight branded hides are nominal at 13¢@13½¢, flat.

CALFSKINS.—As previously mentioned, one packer late last week moved November production of calfskins at ceiling prices, 27c for heavies and 23½c for lights. The market is closely sold up to end of November, and one packer is thought to be sold through December.

City calfskins continue to move quietly as fast as available at ceiling prices of 20½c for 8/10 lb. and 23c for 10/15 lb., with demand far in excess of supply; outside cities are salable at same figures. Country calfskins are quotable at maximum of 16c, flat, for 10 lb. and down and 18c, flat, for 10/15 lb., f.o.b. shipping point. City light calf and deacons continue quotable at \$1.43, selected.

KIPSKINS.—Late last week, as previously mentioned, another small November production of packer kipskins moved at maximum prices, 20c for 15-30 lb. natives and 17½c for brands, cleaning up the market to December 1; one packer is thought to have disposed of most of December production earlier.

City kipskins are in good demand at top price of 18c for 15-30 lb. natives and 17c for brands. Country kips are easily salable at 16c, flat, f.o.b. shipping point.

The market continues firm at \$1.10 flat for packer regular slunks and 55c flat for hairless.

HORSEHIDES.—The horsehide market is called firm to strong at quoted prices, with offerings light. City renderers, with manes and tails, are quotable \$7.00@7.10, selected, f.o.b. nearby sections; trimmed renderers around \$6.70@6.80, del'd Chgo.; mixed city and country lots, around \$6.25, Chgo.

SHEEPSKINS.—The market on packer shearlings is stabilized around the prices prevailing at the time the OPM took over the supply in tanners' hands, and generally quoted \$1.75@1.80 for No. 1's, \$1.25@1.30 for No. 2's and 80¢@85c for No. 3's; couple lots are said to have moved late previous week at inside figures, with grading entering into the variation in prices. Pickled skins are quoted in a range of \$8.00@8.50 per doz. packer production, with

top figure reported to have been paid recently in the East, although buyers dispute this. Midwest packer December lamb pelts are usually quoted around \$3.40@3.55 per cwt. liveweight basis, with trading in January production awaited. Outside small packer pelts quoted \$2.40@2.50 each for better December productions, top for late December pelts, ranging down to \$2.22½ each reported paid for less desirable early December stock.

New York

PACKER HIDES.—There is a good demand for eastern packer hides at full maximum prices, and some New York packers are credited with moving December hides quietly as fast as packs are closed.

CALFSKINS.—Demand from tanners continues in excess of the supply of calfskins and sales are being made as skins are available at full top prices. Collector 3-4's are salable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are wanted at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20 and 17 lb. up \$4.60.

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 27, 1941, were 4,615,000 lbs.; previous week 4,817,000 lbs.; same week last year 4,560,000 lbs.; Jan. 1 to Dec. 27, 1941, 253,010,000 lbs.; same period in 1940, 245,459,000 lbs.

Shipments of hides from Chicago for week ended December 27, 1941, were 7,260,000 lbs.; previous week 6,542,000 lbs.; same week last year, 4,287,000 lbs.; Jan. 1 to Dec. 27, 1941, 290,209,000 lbs.; same period in 1940, 280,311,000 lbs.



ADELMANN HAM BOILERS

Assure perfect shape and appearance, plus minimum shrinkage, ease of cleaning, quick operation, even spring pressure and long life. Because of priorities on aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only, in a few selected sizes. Ask for particulars today.

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave.
European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London. Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities. Canadian Representative: C. A. Pemberton & Co., Ltd., Toronto, Ont.

For Finer Tasting Sausage try **NATURAL** Casings

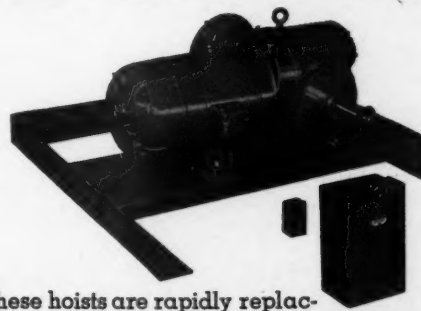
MAX SALZMAN, INC.

1310 WEST 46TH STREET, CHICAGO, ILLINOIS

Cleaners of Hog and Sheep Casings

PENTZ & ROBERTS, Agents
6 CHURCH SQUARE,
CAPE TOWN, S. AFRICA

"BOSS" ELECTRIC BEEF HOISTS



These hoists are rapidly replacing the old-time cumbersome friction hoists which served their purpose well enough prior to the development of this new type. Users cannot fail to see the marked improvement embodied in these electric hoists:

Durability in construction
Simplicity in operation
Positive control while hoisting

Another proof that "BOSS" gives
Best Of Satisfactory Service

The Cincinnati Butchers' Supply Co.

General Office: Helen and Blade Sts., Elmwood Place, Cincinnati, Ohio
Mail Address: P. O. Box D Elmwood Place Station, Cincinnati, Ohio
824 Exchange Ave., U. S. Yards, Chicago, Ill.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard futures recovered most of the declines caused by placing ceiling on prices on December 13. Some improvement was noted in cash trade. Chicago hog market was 15¢@25¢ higher with top at \$11.25.

Cottonseed Oil

Valley and Southeast crude were quoted at 12.62½; Texas 12.50@12.62½.

FATS AND OILS PRICES UNDER NEW CEILING

(See also page 9.)

While the OPA order revising its schedule of maximum prices on fats and oils went into effect immediately, the trade was confused and uncertain both as to the new ceiling and the meaning of the inventory order issued earlier in the week which forbade any processor of fats and oils from buying more than a 90-day supply.

The Chicago Board of Trade opened on January 2 with the prescribed maximums in effect on lard and cotton seed oil (see below). The New York Produce Exchange planned to reopen January 3.

Maximums on lard futures are the closing bid prices of October 1; cash maximums are 111 per cent of the November 26 level. Both cash and futures were quoted on January 2 below ceiling:

Prime steam, cash.....	10.57½n
Prime steam, loose.....	10.70
Neutral, in tierces.....	13.00 n
Raw leaf	11.00 n

LARD Open	Future Deliveries		
	High	Low	Close
Jan. 10.10	10.50	10.00	10.50 ax
Mar. 11.85	12.02½	11.72½	11.97½ax
May 12.05	12.22½	11.90	12.17½ax
July 12.17½	12.45	12.17½	12.42½ax

Chicago tallow and grease prices shown here are somewhat below the October 1 ceiling level; buyers are refusing to bid up to full ceiling while sellers are asking maximums:

Ed. tallow, 1 a (del'd)...	9b
Fancy tallow, under 2 a...	9b
Prime packers, tallow, 3-4a	9b
Special tallow	8¾
No. 1 tallow, 10 f.f.a.	8½b
N. Y. ex. tallow	
(f.o.b. plant)	8¾b
Choice wh. grease, all hog.	9b
A-White grease, 4a.....	8¾n
B-White grease, 5a.....	8¾n
Yellow grease, 10-15 f.f.a. 8½ @	8¾b
Yellow grease, 16-20 f.f.a.	8½n
Brown grease, 25 f.f.a. ..	8½n
Prime oleo stearine.....	9¾n
Yellow gr. stearine,	
25-43½	8¾n
Extra oleo oil (in tierces)	11½n
Prime oleo oil (in tierces)	11¼n

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago on Jan. 2, 1942:

	PACKER HIDES		Cor. week, 1941
	Week ended Jan. 2	Prev. week	
Hvy. nat. str.	@15½	@15½	@13
Hvy. Tex. str.	@14½	@14½	@13
Hvy. butt brnd'd str.	@14½	@14½	@13
Ex-light Tex. str.	@14	@14	@12½
str.	@15	@15	@13
Brnd'd cows...	@14½	@14½	@12½
Hvy. nat. cows...	@15½	@15½	@12½
Lt. nat. cows...	@15½	@15½	13 @13½
Nat. bulls...	@12	@12	8 @8½
Brnd'd bulls...	@11	@11	7 @7½
Calfskins ...23½@27	23½@27	22 @27	
Kips, nat.....	@20	@20	@20
Kips, brnd'd...	@17½	@17½	@16
Slunks, reg...	@1.10	@1.10	@80
Slunks, bris...	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	@15½	@15½	12 @12½
Branded	@14½	@14½	11½ @12
Nat'l bulls...	@12	@12	7 @7½
Brnd'd bulls...	@11	@11	6½ @7
Calfskins ...20½@23	20½@23	19 @23	
Kips	@18	@18	18 @18½
Slunks, reg...	@1.10	@1.10	@75
Slunks, bris...	@55	@55	@50

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES

Hvy. steers...	@13	@13	@8½
Hvy. cows...	13 @13½	13 @13½	@8½
Bufs	14½ @15	14½ @15	11½ @11½
Extremes	@15	@15	12½ @12½
Bulls	@9½	@9½	@6
Calfskins ...16	@18	16 @18	14 @14½
Kipskins	@16	@16	13½ @13½
Horsehides ...6.25@7.10	6.20@7.10	5.60@6.25	

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings 1.75@1.80	1.75@1.80	1.65@1.75
Dry pelts...24 @25	24 @25	20 @21

NEW YORK HIDE FUTURES

Closing Prices

Monday, Dec. 29.—Mar. 15.00; June 15.00 b; Sept. 15.00 n; Dec. (1942) 15.00 n; 1 lot; unchanged.

Tuesday, Dec. 30.—Mar. 15.00; June 15.00 b; Sept. 15.00 b; Dec. (1942) 15.00 b.

Wednesday, Dec. 31.—Mar. 15.00 b; June 15.00 b; Sept. 15.00 b; Dec. (1942) 15.00 b; 18 sales; no sales.

Friday, Jan. 2.—Mar. 15.00 b; June 15.00 b; Sept. 15.00 b; Dec. (1942) 15.00 b; 4 sales; closing unchanged.

OPENS FROM INSIDE

Elevator doors should be constructed so that they cannot be opened from outside. This illustration shows such a door being securely locked on the inside before the elevator is put into motion. The outside surface of the door is smooth and offers no handhold for opening. Meat plant elevators should be operated by trained men—not by workmen or casual visitors.



Plant Elevator Safety

(Continued from page 11.)

fused together it may be hard to break contact. When the latter occurs, and the electric current is applied through manipulation of the starting switch or device, acceleration is abnormal and the elevator starts with a jump. This can readily cause a severe accident. This should point out the need for maintaining all electrical contact parts in proper working condition.

Only a few of the conditions which are very outstanding as sources of accidents in elevator operation or use have been mentioned. In order to forestall the causes of accidents, there should be a regular program for checking all equipment incidental to an elevator. It is only logical to expect that there should be provision for regular determination of its mechanical condition. The only way in which unsafe operating practices or mechanical defects can be uncovered is by complete inspection on a frequency basis. Elevator inspection should reveal the unsafe practices indulged in by employees using them and should lead to definite steps for their correction.

Such inspections should cover all of the mechanical and electrical equipment from the elevator machine to the buffers in the pit. Close attention should be paid to the condition of shaftway entrance doors or gates, condition of the hoisting and counterweight cables, as well as the governor and operating ropes. Ability of the governor to operate freely when needed should be carefully noted. As previously advocated the freedom of the car safety should be checked. Protruding sills or other projections in the shaftway should be properly beveled to prevent shear with the elevator car. The overhead grating should be solidly held in its proper position and the terminal stopping devices should be checked as to their position and condition; this refers to machine limit stops on drum machines and to terminal switches in shaftways of traction elevators. The car cover should be kept in place. Attention should be given to the manner in which the car is operated and those who do the operating.

How to analyze foods How to interpret your findings

JUST PUBLISHED **FOOD ANALYSIS**

By A. G. Woodman

COVERS LATEST METHODS
FOR ANALYZING:

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cocoa and Chocolate
- Spices
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

Mass. Institute of Technology

4th ed., 607 pp., illus., \$4.00

This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

Order from

The NATIONAL PROVISIONER 407 S. DEARBORN ST.
CHICAGO, ILLINOIS

Sayer & Company

195 Wilson Avenue INC. Brooklyn, N. Y.

Producers - Exporters - Importers

SAUSAGE CASINGS

Chicago
Buenos Aires
London

Cable Address
"Oegreyas"

Melbourne
Tientsin
Istanbul

SAXAL... a concentrated seasoning
KURBRITE... a pickling salt
Reg. U. S. Patent Office

PAPRAKENE FLAVOR... a synthetic paprika
Reg. U. S. Patent Office

WRITE OR WIRE FOR FREE GENEROUS WORKING SAMPLES

SPICENE COMPANY OF AMERICA

170-20 39th Ave. • Flushing, Long Island, New York

H. E. ALTMAN • MARTIN A. SAXE



IN THE LARD DEPARTMENT, TOO!

Stepped-up efficiency and greater economy are victories that you can accomplish in your plant by mechanizing your packaging line! The PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-40 cartons per minute, requiring one operator. The PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE automatically closes 35-40 cartons per minute, requiring no operator. These machines coordinated by conveyor belt with filling unit. Can be made adjustable.

{ Send us a sample of each size carton you are interested in handling }
{ and we will be pleased to recommend equipment to meet requirements. }

The
DUBLEDGE
People



Have the Answer to your Stockinette Problems

Ample supplies of all sizes, weights and types of stockinette are still immediately available from the DUBLEDGE People. BUT, we advise that you anticipate your future stockinette needs and order now!

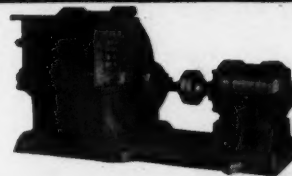
CINCINNATI COTTON PRODUCTS CO.

Colerain, Alfred and Cook Streets - Cincinnati, Ohio
STOCKINETTES • DUBLEDGE BEEF SHROUDS • INDUSTRIAL FABRICS

STEDMAN 2-STAGE GRINDERS

FOR CRACKLINGS, BONES, DRIED BLOOD TANKAGE and OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.



STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

(Continued from page 9.)

"On the whole we can look forward to 1942 with courage and confidence.

Consolidated income and surplus statement of Armour and Company of Illinois and subsidiaries, including Armour and Company of Delaware and its domestic and foreign subsidiaries, for 52 weeks ended November 1, 1941:

Gross sales to trade and operating revenues, less discounts, returns and allowances.....		\$926,236,106
Cost of sales and operating expenses including transportation cost but excluding expenses below.....		834,374,650
		<u>\$ 91,361,459</u>
Selling, advertising, general and administrative expenses.....	\$49,036,631	
Provision for depreciation.....	6,665,102	
Taxes (other than miscellaneous included in expenses but not separately classified and U. S. and foreign income taxes).....	8,651,925	
Contribution to employees' pension fund.....	900,000	85,253,658
		<u>\$ 26,107,901</u>
Other income:		
Dividends, exclusive of amounts credited to investments, and interest received (including \$635,000 of dividends received from Winslow Bros. & Smith Co. a 63.5% owned company—equity in current year's earnings of that company amounted to \$1,347,206).....	\$ 1,478,270	
Miscellaneous other income.....	248,688	1,721,958
		<u>\$ 27,829,759</u>
Income deductions:		
Interest and amortization of debt discount and expense—		
Current debt	\$ 828,705	
Funded debt	2,811,724	
	<u>\$ 3,640,429</u>	
Miscellaneous income deductions.....	506,935	4,147,364
		<u>\$ 23,682,395</u>
Unrealized exchange gain on translation of foreign accounts into U. S. currency.....		311,414
		<u>\$ 23,993,809</u>
Portion of net gain in subsidiary companies applicable to minority interests.....		59,580
		<u>\$ 23,934,229</u>
Provision for U. S. and foreign income taxes (subject to final determination)...		7,254,367
		<u>\$ 16,679,862</u>
Income before special charges.....		
Loss on sale of non-operating real estate.....	\$ 155,058	
Transfer to deferred income—foreign earnings not readily realizable in U. S. currency because of exchange restrictions and \$210,000 unrealized exchange on translation of foreign accounts into U. S. currency.....	1,413,394	1,568,452
		<u>\$ 15,111,410</u>
Net income before deducting dividends paid on Armour of Delaware 7% guaranteed cumulative preferred stock.....		
Dividends paid on Armour of Delaware 7% guaranteed cumulative preferred stock, \$7.00 per share, and \$11,352 dividends on shares called for redemption January 1, 1942.....		3,757,002
		<u>\$ 11,354,408</u>
Balance transferred to surplus (as shown below).....		

	Earned Surplus			
	Capital and Paid-in Surplus	Appro- priated	Unappro- priated	Total Surplus
Balance—November 2, 1940.....	\$37,708,980	\$7,544,974	\$12,829,802	\$58,083,846
Changes during the year (bold face indicates deductions):				
Net income after deducting dividends on Armour Dela- ware 7% preferred.....			11,354,408	11,354,408
Dividends paid on Armour of Illinois \$6 prior preferred stock, \$1.50 per share.....			799,494	799,494
Appropriation for N. Y. state workmen's compensation insurance reserve			40,000	40,000
Credit arising from write-up of carrying value of 891 shares of Armour of Delaware 7% preferred stock which were released from escrow.....	89,100			89,100
Excess of equity in net earnings of Winslow Bros. & Smith Co. over dividends received from that company.....	712,206			712,206
Adjustment of certain inventories at November 2, 1940 required in connection with the change in valuation of inventories to cost on the basis of "last in—first out"			147,308	147,308
Premium paid on purchase of Armour of Delaware 7% preferred stock including provision for premium on shares called for redemption January 1, 1942.....	67,929			67,929
Appropriation of earned surplus for cost of Armour and Company 7% preferred stock acquired during the year or called for redemption January 1, 1942.....		747,529	747,529	
Premium on Armour of Delaware Series "B" bonds retired			14,550	14,550
Miscellaneous adjustments	187		19	166
Balance—November 1, 1941.....	\$38,442,494	\$8,292,503	\$22,730,054	\$69,465,051

Squeegee Pump (NL 950).—Bulletin describes a new pump said to be entirely different from any other type. It is used for pumping gases or liquids and consists of an enclosed flexible rubber tube which is alternately squeezed and released in a rocking, squeegee manner so that the liquid or gas is breathed into and out of tube.—Downington Mfg. Co.

(1-3-42)

No.

Name

Street

City

Tires, Tin and Burlap

(Continued from page 9.)

further use of burlap bags for meats. The Army and Navy are abandoning burlap wrappings for meat and are working on specifications calling for the use of other materials, such as cheese cloth and crinkly paper. Under the new restrictions, bag manufacturers are required to distribute burlap bags to their 1942 customers in the same proportion as they did in 1941.

Agricultural bags, whose production will be continued but greatly curtailed under the burlap order, are new burlap bags used to package such agricultural products as feed, fertilizer, wool, sugar, rice, etc., and chemicals "even though non-agricultural." The order also establishes restrictions on delivery or processing of burlap, requiring that purchasers of burlap bags certify their needs to the manufacturer.

The new burlap regulations prohibit fulfillment of existing contracts in violation of the order, whether they were made before or after the effective date.

P-100.—On the priorities front, Preference Rating Order P-100 was announced on December 18 by the Division of Priorities to supplant the former repair and maintenance order, P-22, which is being revoked. Purpose of the new order is to extend and clarify priority assistance to manufacturers and producers so that plants and machinery may be kept in good running order. While substantially similar to P-22, the new regulation liberalizes some of the provisions of the former.

Under P-100, for example, the previous restriction on acceptance of materials for inventory of maintenance, repair or operating supplies by producers using the order, has been changed to permit inventory and stores not exceeding 110 per cent of the maximum dollar volume of such materials purchased during the corresponding calendar quarter of 1940. The former figure was 100 per cent. This change was made to allow for price increases.

The restriction on withdrawals from inventory or stores has been similarly liberalized. However, the order now specifically states that no materials may be accepted for additions to inventories and stores of maintenance, repair and operating supplies until such inventories have been reduced to a practicable working minimum.

Material may not be acquired under P-100 for expansion or betterment of property or equipment. The user in such a case should file form PD-1 when it is necessary to increase the operating capacity of his business. The P-100 rating cannot be extended by suppliers except to replace materials sold under P-100, and must not be used to build up stocks in anticipation of filling rated orders. Operating supplies have been redefined in the new order to eliminate fuel.

TIN PLANS.—On December 18, the federal government moved to take charge of all tin supplies in the U. S. and afloat. General Preference Order

M-43, issued by Donald M. Nelson, Director of Priorities, stipulated that all supplies of tin would be subject to specific allocation and that the purposes for which tin is used would also be specified. No tin may be sold or delivered in the future without specific permission of the Director of Priorities.

Future imports of tin may not be sold except to the Metals Reserve Co. or other governmental agency, nor may tin afloat be sold without special permission. The only exception to the order is that a distributor may deliver to his regular customers less than five-ton lots of tin, subject to priority regulations.

The OPM is now framing a conservation order which will limit the use of tin and that of tin-lined cans. This is

recognized as a difficult problem, in view of the government's program to increase production of various canned foods and the huge supplies of cans required for foods for the armed forces. In view of the situation, diversion of certain types of canned products to glass jars or other containers is expected. It is possible that de-tinning of used cans, said to be an expensive process, may be adopted as a conservation measure.

On December 15, more than 700 makers of a long list of converted paper products, including envelopes, tags, gummed paper and glazed and fancy papers, were requested by Leon Henderson, price administrator, not to raise prices above December 15 levels without one month's advance notice to the Office of Price Administration.



WAR ON WASTE!



This emblem symbolizes the important part played by U. S. slicers in war... is one of the means used by this company in spreading the gospel of food conservation.



America swings to conservation in girding for war. In true American spirit, private citizens—in homes and business—are united in declared and determined war against waste as well as outside enemies.

● First line of action is conservation of food. U. S. food slicers save food, protect health through sanitary safeguards. Sliced foods are healthful, more digestible...

U. S. slicers get the maximum out of food—right to the end of the pieces. Get the facts about special U. S. equipment for packing houses—they can help us win!

Call Us!

Your U. S. Slicer representative—friendly, courteous—will bring you the proof and details of how U. S. slicers SAVE food... do their part in the war on waste. Call him or write us—TODAY.

U. S. SLICING MACHINE CO.
Dept. N. P. 1 LaPorte, Indiana

SAVE FOOD PROTECT FOOD

LIVESTOCK MARKETS *Weekly Review*

Greater Care Is Urged in Handling Livestock

Tying in with the government program to increase livestock production, the National Live Stock Loss Prevention Board has published a new folder on conserving the nation's meat supply by the use of care in handling livestock. This new folder, which describes the loss resulting from the death and crippling of livestock in transit, is available to packers for distribution to producers.

The folder outlines some of the more common errors made in handling livestock on farms, in transit, at public markets and to some degree in meat packing plants. Means of correcting these bad practices are suggested, especially in dealing with some truck carriers whose records for dead and crippled animals are high.

Although the number of animals dead or crippled on arrival at packing plants has been reduced substantially since 1936, the Board points out that there is still need for improvement in handling livestock. The annual cost of such waste is estimated at \$10 to \$13 million, Three-fourths of this loss is from bruising.

Schmidt Reviews 1941

(Continued from page 8.)

classes of meat, livestock prices during 1941 averaged higher than during the previous year, and the American farmer received about 40 per cent more for livestock in the past 12 months than he did in 1940, Mr. Schmidt pointed out. Increased consumer buying power and a greater recognition of the need for adequate nutrition in the government's "Health for Victory" program were factors contributing to improved consumer demand, he said.

Notwithstanding the higher average

1941 PIG CROP IN THE CORN BELT

In connection with the December 23 pig survey (see page 12 of the December 27 issue) which reported a fall pig crop of 35,580,000—18 per cent larger than in 1940 and 33 per cent larger than the ten-year average—the Agricultural Marketing Service has made the following analysis showing distribution of the 1941 crop in the Corn Belt.

FALL PIG CROP IN THE CORN BELT

	1935	1936	1937	1938	1939	1940	1941
Eastern Corn Belt.....	6,859	7,924	7,510	8,688	10,653	10,461	11,567
Western Corn Belt.....	8,152	6,515	6,688	8,278	10,103	9,478	12,362
Total Corn Belt.....	15,011	14,439	14,198	16,966	20,846	19,939	23,929

SPRING PIG CROP IN THE CORN BELT

	1935	1936	1937	1938	1939	1940	1941
Eastern Corn Belt.....	9,070	10,791	10,820	11,842	13,960	14,166	14,247
Western Corn Belt.....	14,597	19,584	16,490	19,307	24,605	23,171	28,608
Total Corn Belt.....	23,667	30,375	27,327	31,149	38,655	37,337	37,935

COMBINED SPRING AND FALL PIG CROPS IN THE CORN BELT

	1935	1936	1937	1938	1939	1940	1941
Eastern Corn Belt.....	15,929	18,715	18,338	20,530	24,613	24,627	25,814
Western Corn Belt.....	22,749	26,099	23,178	27,585	34,888	32,649	38,050
Total Corn Belt.....	38,678	44,814	41,525	48,115	59,501	57,276	61,864

The 1941 fall pig crop in the Corn Belt states showed increases in the Atlantic, Central and Western states as follows:

	Per Cent		Per Cent
East North Central.....	11	South Atlantic.....	8
West North Central.....	30	South Central.....	20
North Atlantic.....	2	Western.....	14

The combined spring and fall pig crop for 1941, estimated at 85,035,000 head, was 5,200,000 head larger than during 1940. The total of 61,864,000 head produced in the Corn Belt was 4½ million larger than 1940 and 8½ million larger than the ten-year average. Corn Belt crop in 1939 at 59,501,000 head was more than 2 million head under the 1941 crop.

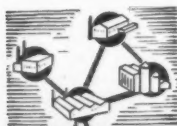
Increased spring farrowings are indicated for all regions and for practically all states. By regions these increases are:

	Per Cent		Per Cent
East North Central.....	19	South Atlantic.....	22
West North Central.....	32	South Central.....	35
North Atlantic.....	20	Western.....	34

price which prevailed throughout the year, prices of some meat items are somewhat lower now than during the late summer and early fall, Mr. Schmidt stated. For example, wholesale prices of fresh pork loins have declined 33 per cent from prices prevailing in the latter part of August when they were at or near their peak levels of the year. Prices of other fresh pork cuts also have declined considerably.

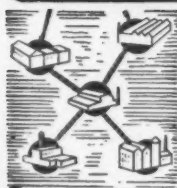
Prices of dressed lamb also declined sharply during the fall period and are now 17 per cent lower than in September, he stated.

The American Meat Institute's educational program stressing the nutritional value of meat has aided the livestock and meat industry to move the larger supply of meat available for consumption during the past year, Mr. Schmidt concluded.



*Spotted in all
Livestock Centers!*

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE



FORT WAYNE, IND.
DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND.

DETROIT, MICH.
LOUISVILLE, KY.
SIOUX CITY, IOWA
NASHVILLE, TENN.
MONTGOMERY, ALA.
OMAHA, NEB.

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

NEW YORK LIVESTOCK

Livestock prices at Jersey City, December 29, 1941, as reported by the Agricultural Marketing Service were as follows:

CATTLE:

Steers, medium to good, 1,238-1,509 lb.	\$11.00@12.25
Cows, medium	8.00@ 8.75
Cows, cutter and common	6.50@ 7.50
Cows, canners	5.00@ 6.00
Bulls, good	9.50@10.50
Bulls, medium	8.50@ 9.25
Bulls, cutter to common	7.50@ 8.25

CALVES:

Vealers, good and choice	\$14.00@16.00
Vealers, common and medium	9.50@12.00
Calves, medium to good	6.50@ 8.00

HOGS:

Hogs, good and choice, 180-200-lb.	\$11.75
------------------------------------	---------

LAMBS:

Lambs, good and choice, 78-lb.	\$13.50
--------------------------------	---------

Receipts of salable livestock at Jersey City market for week ended December 27, 1941:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,108	1,755	149	144
Total, with directs	6,922	13,547	31,158	28,802
Previous week:				
Salable receipts	1,749	1,015	278	1,312
Total, with directs	8,238	10,803	28,893	57,120

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., December 31.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, supply and demand about balanced in the hog market this week. Prices of light weights were steady to 10c higher.

Hogs, good to choice:

160-180 lb.	\$ 9.85@10.00
180-200 lb.	10.50@11.00
200-300 lb.	10.35@10.95
300-330 lb.	10.15@10.55
330-360 lb.	10.15@10.55

Sows:

330 lbs. down	\$ 9.90@10.20
330-360 lb.	9.80@10.20
400-500 lb.	9.35@10.00

Receipts of hogs at Corn Belt markets for the week ended December 31:

	This week	Last week
Friday, Dec. 26	70,500	42,600
Saturday, Dec. 27	61,000	50,200
Monday, Dec. 29	69,000	53,800
Tuesday, Dec. 30	45,500	42,200
Wednesday, Dec. 31	43,000	45,600
Thursday, Jan. 1	Holiday. No Market.	

RECEIPTS AT CHIEF CENTERS

Receipts for the week ended December 27:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Dec. 27	145,000	387,000	165,000
Previous week	255,000	667,000	255,000
1940	127,000	382,000	217,000
1939	129,000	450,000	200,000
1938	144,000	403,000	216,000
At 11 markets:		Hogs	
Week ended Dec. 27		334,000	
Previous week		586,000	
1940		319,000	
1939		405,000	
1938		348,000	
At 7 markets:	Cattle	Hogs	Sheep
Week ended Dec. 27	105,000	293,000	118,000
Previous week	188,000	520,000	179,000
1940	89,000	277,000	145,000
1939	92,000	356,000	146,000
1938	98,000	301,000	156,000

Watch Wanted page for bargains.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Wednesday, December 31, 1941, as reported by U.S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted):	CHICAGO NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:				
Good-choice:				
120-140 lbs.	\$10.50@11.10	\$10.30@10.90		
140-160 lbs.	11.00@11.25	10.80@11.40	\$10.50@10.80	\$10.60@10.85
160-180 lbs.	11.10@11.30	11.30@11.40	10.65@11.00	10.75@11.05
180-200 lbs.	11.10@11.30	11.25@11.40	10.85@11.10	10.85@11.05
200-220 lbs.	11.05@11.25	11.15@11.35	10.90@11.10	10.95@11.05
220-240 lbs.	11.00@11.20	11.10@11.25	10.90@11.10	10.95@11.05
240-270 lbs.	10.90@11.10	10.75@11.20	10.90@11.00	10.90@11.00
270-300 lbs.	10.80@11.00	10.30@10.85	10.90@11.00	10.75@10.95
300-330 lbs.	10.75@10.90	10.20@10.50	10.90@11.00	10.70@10.80
330-360 lbs.	10.65@10.80	10.10@10.30	10.85@11.00	10.60@10.75
Medium:				
160-220 lbs.	10.50@11.00	10.40@11.25	10.25@10.90	10.70@11.00
10.75@10.90				
SOWS:				
Good and choice:				
270-300 lbs.	10.35@10.50	10.20@10.35	10.35@10.50	10.10@10.25
300-330 lbs.	10.25@10.45	10.10@10.25	10.25@10.50	10.10@10.25
330-360 lbs.	10.15@10.35	9.95@10.20	10.15@10.35	10.00@10.15
Good:				
360-400 lbs.	10.10@10.25	9.80@10.10	10.10@10.25	9.90@10.05
400-450 lbs.	9.85@10.15	9.65@10.00	10.10@10.25	9.85@10.00
450-500 lbs.	9.70@10.00	9.45@ 9.80	10.00@10.25	9.75@ 9.90
Medium:				
250-500 lbs.	9.25@ 9.90	9.20@10.00	9.65@10.10	9.65@10.10
9.75@10.00				
PIGS (Slaughter):				
Med. & good, 90-120 lbs.	9.85@10.60	9.50@10.40		
Slaughter Cattle, Vealers and Calves:				
STEERS, choice:				
750-900 lbs.	13.75@14.75	13.25@14.25	13.00@13.90	13.00@14.25
900-1100 lbs.	13.75@14.75	13.25@14.25	13.00@13.90	13.00@14.25
1100-1300 lbs.	13.75@14.75	13.00@14.00	12.50@13.90	12.50@14.00
1300-1500 lbs.	12.50@14.00	12.75@14.00	12.25@13.25	12.25@13.50
STEERS, good:				
750-900 lbs.	12.00@13.75	12.00@13.25	11.75@13.00	11.50@13.25
900-1100 lbs.	12.00@13.75	12.75@13.25	11.50@13.00	11.50@13.25
1100-1300 lbs.	11.75@13.75	11.75@13.25	11.25@13.00	11.50@13.25
1300-1500 lbs.	11.50@13.00	11.50@13.00	11.00@12.50	11.50@13.25
STEERS, medium:				
750-1100 lbs.	9.75@11.75	10.00@11.75	10.00@11.50	10.00@11.50
1100-1300 lbs.	9.75@11.75	10.00@11.75	10.00@11.50	10.00@11.50
STEERS, common:				
750-1100 lbs.	8.50@ 9.75	8.50@10.00	8.75@10.00	9.00@10.00
8.50@10.00				
STEERS, HEIFERS AND MIXED:				
Choice, 500-750 lbs.	13.75@14.75	12.50@13.50	12.50@13.50	12.00@13.50
Good, 500-700 lbs.	11.25@13.75	11.25@12.50	11.25@12.50	11.00@12.25
11.25@12.50				
HEIFERS:				
Choice, 750-900 lbs.	13.50@14.75	12.50@13.50	12.25@13.25	12.25@13.85
Good, 750-900 lbs.	13.75@14.75	11.25@13.50	11.00@12.50	11.00@12.50
Medium, 500-900 lbs.	9.00@11.25	9.00@11.25	9.25@10.75	9.00@11.00
Common, 500-900 lbs.	7.25@ 9.00	7.50@ 9.00	7.75@ 9.25	7.50@ 9.00
7.50@ 9.00				
COWS, all weights:				
Good	8.50@ 9.50	8.50@ 9.00	8.75@ 9.25	8.75@ 9.25
Medium	8.00@ 8.75	7.75@ 8.50	7.75@ 8.75	7.75@ 8.75
Cutter and common	6.50@ 8.00	6.75@ 7.75	6.50@ 7.75	6.50@ 7.75
Canner	5.50@ 6.75	5.50@ 6.75	5.50@ 6.50	5.25@ 6.50
5.25@ 6.50				
BULLS (Vigs. Excl.) all weights:				
Beef, good	9.50@10.25	9.75@10.00	9.50@ 9.85	9.25@ 9.75
Sausage, good	9.50@10.10	9.50@ 9.75	9.25@ 9.75	9.25@10.00
Sausage, cutter and com.	8.25@ 9.50	8.75@ 9.50	8.50@ 9.25	8.75@ 9.25
Sausage, cutter and com.	7.75@ 8.50	7.75@ 8.75	7.50@ 8.50	7.50@ 8.50
7.50@ 8.50				
VEALERS, all weights:				
Good and choice	13.00@14.50	13.75@15.00	11.00@13.00	12.00@14.00
Common and medium	9.00@13.00	11.00@13.75	8.00@11.00	8.00@12.00
Cull	6.50@ 9.00	7.00@11.00	6.00@ 8.00	6.50@ 9.00
6.50@ 9.00				
CALVES, 50 lbs. down:				
Good and choice	9.00@10.50	9.00@11.00	9.50@11.00	9.50@11.50
Common and medium	7.75@ 9.00	7.50@ 9.00	7.50@ 9.50	7.00@ 9.50
Cull	6.00@ 7.75	6.00@ 7.50	5.50@ 7.50	6.00@ 7.00
6.00@ 7.50				
Slaughter Lambs and Sheep:				
LAMBS:				
Good and choice*	12.00@12.40	12.00@12.50	11.75@12.00	11.50@12.15
Medium and good*	10.75@11.75	11.00@11.75	10.50@11.85	10.25@11.25
Common	9.25@10.50	9.00@10.75	9.00@10.50	9.00@10.00
9.25@10.50				
YLG. WETHERS:				
Good and choice*	10.00@10.50	10.00@10.50	9.25@ 9.75	9.75@10.25
Medium*	8.50@ 9.75	8.50@ 9.75	7.75@ 9.00	8.50@ 9.50
8.50@ 9.75				
EWES:				
Good and choice	5.75@ 6.75	5.25@ 6.50	4.25@ 6.00	5.00@ 5.75
Common and medium	3.75@ 5.75	3.50@ 5.25	3.00@ 4.25	3.75@ 5.00
3.75@ 5.75				

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the two days of the week totaled 16,041 cattle, 1,939 calves, 48,532 hogs, 17,762 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Dec. 26:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,023	1,630	1,882	153
San Francisco	550	25	1,160	1,155
Portland	1,785	125	2,400	1,490

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 27, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 5,817 hogs; Swift & Company, 1,495 hogs; Wilson & Co., 8,632 hogs; Western Packing Co., Inc., 1,117 hogs; Agar Packing Co., 5,003 hogs; Shippers, 15,293 hogs; Others, 24,680 hogs.

Total: 26,835 cattle; 2,625 calves; 61,977 hogs; 22,468 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,743	289	1,460	5,859
Cudahy Pkg. Co.	1,769	210	1,014	4,963
Swift & Company	1,934	318	1,200	4,625
Wilson & Co.	1,885	289	1,189	3,770
Indep. Pkg. Co.	886	...	220	...
Kornblum Pkg. Co.	2,991	249	1,977	5,533
Others
Total	12,208	1,855	8,900	22,740

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,979	492	4,211	...
Cudahy Pkg. Co.	3,027	3,848	4,064	...
Swift & Company	2,950	3,401	2,760	...
Wilson & Co.	1,756	3,226	634	...
Others	6,127

Cattle and calves: Eagle Pkg. Co., 14; Greater Omaha Pkg. Co., 62; Geo. Hoffman, 23; Lewis Pkg. Co., 442; Nebraska Beef Co., 443; Omaha Pkg. Co., 142; John R. Pkg. Co., 37; So. Omaha Pkg. Co., 337; Lincoln Pkg. Co., 65.

Total: 13,282 cattle and calves; 21,525 hogs; 11,669 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,848	815	7,083	1,876
Swift & Company	1,379	1,615	5,855	2,024
Hunter Pkg. Co.	900	42	2,298	423
Hell Pkg. Co.	1,610	...
Krey Pkg. Co.	1,761	...
Laclede Pkg. Co.	2,980	...
Sieloff Pkg. Co.	1,411	...
Shippers	2,632	99	18,661	901
Others	2,490	88	5,781	458
Total	9,290	3,500	41,030	5,382

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,615	181	8,005	11,158
Armour and Company	2,043	119	5,133	3,982
Others	1,319	64	1,180	916
Total	4,977	364	12,318	16,056

Not including 11,619 hogs bought direct.

ST. LOUIS CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,012	35	8,981	3,458
Armour and Company	1,965	30	9,276	2,753
Swift & Company	1,680	32	5,131	2,755
Shippers	3,448	15	5,301	424
Others	205	5	54	...
Total	9,310	117	28,743	9,390

OKLAHOMA

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,564	386	1,780	679
Wilson & Co.	1,417	558	1,813	573
Local Butchers	146	8	1,477	4
Total	3,127	952	5,020	1,256

Not including 200 cattle and 3,634 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,296	200	1,934	1,690
Wichita D. B. Co.	5
Dunn-Ostergard	53	...	49	...
Fred W. Dold	129	...	379	...
Sundowner Pkg. Co.	19	...	137	...
Excel Pkg. Co.	320
Others	3,439	...	650	271
Total	5,261	260	3,808	1,961

Not including 105 cattle and 1,689 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	728	54	1,877	4,117
Swift & Company	546	60	1,672	4,274
Cudahy Pkg. Co.	540	22	1,332	2,006
Others	883	89	828	2,156
Total	2,497	216	5,707	12,547

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,800	1,802	11,996	4,227
Cudahy Pkg. Co.	830	1,157	...	3,028
Rifkin & Son	400	9
Swift & Company	2,902	2,532	22,065	6,171
Others	3,683	268
Total	9,075	5,768	34,081	13,426

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,389	531	16,202	1,391
Armour and Company	486	111	1,354	...
Hilgelmier Bros.	8	...	845	...
Stumpf Bros.	141	14	425	...
Stark & Wetzel	33	8	241	5
Wabnitz and Deters	12	5
Maass Hartman Co.	1,025	700	15,633	3,080
Shippers	613	139	288	11
Others
Total	3,707	1,508	35,115	4,437

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	206	105	2,978	243
E. Kahn's Sons Co.	271	...
Lohrey Packing Co.	7	70	2,902	...
H. H. Meyer Pkg. Co.	11	...	2,481	14
J. Schlachter	173	82	...	7
J. & F. Schroth P. Co.	323	...	966	...
J. F. Stegner Co.	987	367	505	99
Shippers
Others
Total	1,786	637	14,000	552

Not including 1,154 cattle and 4,535 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,912	920	1,494	1,432
Swift & Company	1,496	612	2,032	1,804
Blue Bonnett Pkg. Co.	162	41	313	...
City Pkg. Co.	63	8	490	...
Rosenthal Pkg. Co.	3	30
Total	3,666	1,581	4,332	3,266

RECAPITULATION

CATTLE

	Week ended Dec. 27	Prev. week	Cor. week, 1940
Chicago	26,835	44,125	25,575
Kansas City	12,208	17,105	11,782
Omaha	13,282	19,161	13,209
East St. Louis	9,290	16,212	8,524
St. Joseph	4,977	7,506	4,736
St. Louis City	9,310	14,640	7,420
Oklahoma City	3,127	6,108	2,421
Wichita	5,261	6,243	2,484
Denver	2,497	5,336	2,211
St. Paul	9,075	17,933	9,227
Milwaukee	2,163	4,153	2,457
Indianapolis	3,707	7,012	4,394
Cincinnati	1,786	3,163	1,842
Ft. Worth	3,666	6,857	3,625
Total	107,193	173,954	99,707

HOGS

	Week ended Dec. 27	Prev. week	Cor. week, 1940
Chicago	61,977	102,210	53,379
Kansas City	6,960	13,931	6,721
Omaha	21,525	38,346	17,961
East St. Louis	11,030	65,016	46,702
St. Joseph	12,318	20,537	11,897
St. Louis City	28,743	38,961	25,114
Oklahoma City	5,020	10,385	4,462
Wichita	3,908	8,014	2,970
Denver	5,707	11,579	10,693
St. Paul	34,081	70,608	52,636
Milwaukee	9,970	15,059	6,968
Indianapolis	35,115	51,296	32,794
Cincinnati	1,786	18,263	18,035
Ft. Worth	4,332	9,042	6,225
Total	272,322	473,225	296,675

SHEEP

	Week ended Dec. 27	Prev. week	Cor. week, 1940
Chicago	22,468	31,206	41,183
Kansas City	22,740	19,167	19,029
Omaha	21,525	18,037	14,246
East St. Louis	5,382	10,207	3,769
St. Joseph	16,056	18,257	18,101
St. Louis City	9,390	14,109	11,198
Oklahoma City	1,256	2,821	1,026
Wichita	1,961	3,671	2,500
Denver	12,547	15,254	9,428
St. Paul	13,426	18,097	17,397
Milwaukee	600	1,162	2,135
Indianapolis	4,437	9,945	8,555
Cincinnati	552	1,606	461
Ft. Worth	3,266	5,380	2,462
Total	135,006	178,919	151,483

*Cattle and calves. †Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Mon., Dec. 22	9,549	1,147	29,988	10,034
Tues., Dec. 23	5,295	925	22,537	2,573
Wed., Dec. 24	8,232	462	13,176	4,969
Thurs., Dec. 25—Holiday
Fri., Dec. 26	1,884	202	23,549	9,185
Sat., Dec. 27	100	...	8,500	4,000

*Total this week... 25,062 2,734 97,849 30,751
Prev. week... 49,152 4,967 149,488 42,183
Year ago... 25,357 2,431 91,051 43,872
Two years ago... 28,531 3,132 112,658 44,684

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Dec. 22	2,565	40	3,119	888
Tues., Dec. 23	2,093	39	4,638	852
Wed., Dec. 24	2,732	13	2,067	117
Thurs., Dec. 25—Holiday
Fri., Dec. 26	500	...	4,000	500
Sat., Dec. 27	100	...	100	100

Total this week... 7,990 92 13,924 2,057
Previous week... 12,437 479 11,293 5,452
Year ago... 5,957 418 11,362 12,247
Two years ago... 8,644 62 21,271 6,580

*Including 280 cattle, 213 calves, 36,745 hogs and 11,536 sheep direct to packers.

†All receipts include directs.

DECEMBER AND YEAR RECEIPTS

	December	Year
Cattle	152,345	1,002,993
Calves	16,588	190,459
Hogs	490,470	2,002,963
Sheep	162,918	1,900,459

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended Dec. 27	\$12.40	\$11.00	\$6.10	\$12.05	\$12.05
Previous week	12.40	11.00	5.60	12.20	12.20
1940	12.00	6.75	4.50	9.70	9.70
1939	9.75	5.50	4.15	9.00	9.00
1938	10.65	7.35	3.50	9.00	9.00
1937	9.30	7.85	3.25	8.65	8.65
1936	10.60	10.35	4.00	9.55	9.55
Av. 1936-40	\$10.45	\$7.55	\$3.90	\$9.20	\$9.20

SUPPLIES FOR CHICAGO PACKERS

	Cattle	Calves	Hogs	Sheep
Week ended Dec. 27	17,072	83,925	28,694	28,694
Previous week	37,597	137,606	36,566	36,566
1940	19,358	80,852	31,692	31,692
1939	19,966	82,016	38,226	38,226
1938	21,708	86,234	40,018	40,018
1937	24,370	81,434	32,731	32,731

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt. lbs.	Prices—Top	Av.
*Week ended Dec. 27	97,800	248	\$11.60	\$11.00
Previous week	149,488	247	11.50	11.00
1940	91,051	246	7.25	6.75
1939	112,658	240	6.15	5.50
1938	111,437	245	8.00	7.35
1937	10,115	237	8.60	7.85
1936	148,489	230	10.70	10.35
Av. 1936-40	94,800	239	\$8.15	\$7.55

*Receipts and average weight for week ending Dec. 27, 1941, estimated.

CHICAGO HOG SLAUGHTERS

Hog slaughters at Chicago under federal inspection for week ending December 26:

Week ending Dec. 26	119,736
Previous week	134,744
Year ago	113,795
Two years ago	113,419

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Tuesday, December 31:

	Week ended Dec. 31
--	--------------------

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended December 27, 1941:

	CATTLE		
	Week ended Dec. 27	Prev. week	Cor. week, 1940
Chicago ¹	17,062	29,269	19,213
Kansas City	15,563	19,617	12,749
Omaha ²	12,942	18,762	12,368
East St. Louis	5,967	11,997	6,486
St. Joseph	4,596	7,528	3,997
Sioux City	6,122	10,170	5,988
Wichita ³	5,626	6,862	2,851
Philadelphia	1,603	2,261	1,515
Indianapolis	1,993	2,448	1,026
New York & Jersey City	8,850	10,751	6,470
Oklahoma City ⁴	4,279	8,120	3,705
Cincinnati	1,939	4,047	2,529
Denver	2,943	3,930	2,479
St. Paul	8,944	17,993	7,330
Milwaukee	2,064	3,835	2,410
Total	97,943	166,925	91,116

¹Cattle and calves. ²Not including directs.

HOGS		
Chicago	119,736	134,744
Kansas City	43,354	51,088
Omaha	59,388	77,401
East St. Louis ¹	75,832	81,496
St. Joseph	22,950	36,342
Sioux City	46,124	55,145
Wichita	4,858	8,014
Philadelphia	14,896	17,806
Indianapolis	17,238	24,346
New York & Jersey City	51,400	50,272
Oklahoma City	8,654	13,543
Cincinnati	12,247	15,980
Denver	9,226	10,172
St. Paul	34,031	70,606
Milwaukee	9,972	15,051
Total	529,396	662,010

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP		
Chicago	16,715	24,328
Kansas City	22,740	29,107
Omaha	16,147	18,966
East St. Louis	4,741	9,022
St. Joseph	15,140	18,837
Sioux City	9,069	16,209
Wichita	1,961	3,671
Philadelphia	1,948	3,385
Indianapolis	1,466	3,929
New York & Jersey City	38,887	58,451
Oklahoma City	1,266	2,821
Cincinnati	597	1,686
Denver	7,580	7,294
St. Paul	13,426	18,097
Milwaukee	600	1,147
Total	152,273	215,950

¹Not including directs.

NOVEMBER LIVESTOCK PRICES

November livestock prices at Chicago:

CATTLE AND CALVES			
	Nov. 1941	Oct. 1941	Nov. 1940
(Price per 100 lbs.)			
Beef steers—			
Choice and prime	\$11.95	\$11.88	\$13.59
Good	11.24	11.36	11.73
Medium	10.22	10.32	9.45
Common	8.85	8.64	7.49
All grades	11.40	11.55	12.06
Cows—			
Good	\$ 8.04	\$ 8.61	\$ 7.32
Low cutter and cutter ¹	5.70	6.13	5.04
Vealers—			
Good and choice	12.23	13.41	10.52
HOGS			
Barrows and gilts—			
Average price	\$10.22	\$10.63	\$ 6.16
All purchases—			
Average price	10.16	10.41	6.11
LAMBS AND SHEEP			
Slaughter lambs—			
Good and choice	\$11.31	\$11.63	\$ 9.49
Slaughter ewes—			
Common and medium	4.15	8.89	3.26

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

WESTERN DRESSED MEATS			
	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending December 27, 1941	6,804	2,061	2,141
Week previous	7,904	2,644	2,585
Same week year ago	7,657	2,032	2,057
COWS, carcass			
Week ending December 27, 1941	568	1,303	2,234
Week previous	822	1,367	2,938
Same week year ago	1,050	1,064	2,452
BULLS, carcass			
Week ending December 27, 1941	283	676	100
Week previous	226	804	110
Same week year ago	324	449	29
VEAL, carcass			
Week ending December 27, 1941	10,820	796	519
Week previous	7,867	880	496
Same week year ago	11,316	799	840
LAMB, carcass			
Week ending December 27, 1941	38,185	12,319	12,907
Week previous	42,187	16,514	17,988
Same week year ago	39,014	10,149	14,895
MUTTON, carcass			
Week ending December 27, 1941	1,300	179	720
Week previous	2,120	703	924
Same week year ago	1,154	271	1,716
PORK cuts, lbs.			
Week ending December 27, 1941	3,003,469	377,746	291,175
Week previous	1,817,192	437,247	344,175
Same week year ago	2,189,150	401,966	516,490
BEEF cuts, lbs.			
Week ending December 27, 1941	291,516		
Week previous	272,439		
Same week year ago	260,085		

LOCAL SLAUGHTERS

CATTLE, head			
Week ending December 27, 1941	8,850	1,503	
Week previous	10,751	2,261	
Same week year ago	6,470	1,515	
CALVES, head			
Week ending December 27, 1941	14,044	1,955	
Week previous	11,961	2,405	
Same week year ago	10,590	2,186	
HOGS, head			
Week ending December 27, 1941	51,400	14,386	
Week previous	52,187	17,908	
Same week year ago	52,339	16,535	
SHEEP, head			
Week ending December 27, 1941	38,887	1,948	
Week previous	59,451	3,365	
Same week year ago	46,789	2,451	

Country dressed product at New York totaled 3,525 veal, 350 hogs and 51 lambs. Previous week 3,669 veal, 1,133 hogs and 181 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

STEERS			
	Week ended Dec. 24	Last week	Same week 1940
Toronto	\$ 9.75	\$ 9.60	\$ 9.50
Montreal	9.25	9.50	8.00
Winnipeg	9.25	9.00	8.50
Calgary	9.00	9.00	7.75
Edmonton	9.00	9.00	7.75
Prince Albert	8.00	8.25	6.75
Moose Jaw	8.00	8.25	7.00
Saskatoon	9.00	8.35	7.85
Regina	8.25	7.75	...
Vancouver	...	8.75	...
VEAL CALVES			
Toronto	\$14.00	\$13.75	\$12.00
Montreal	14.00	13.50	12.00
Winnipeg	12.00	12.00	10.50
Calgary	9.00	8.50	8.00
Edmonton	10.00	10.00	9.00
Prince Albert	8.50	9.50	7.00
Moose Jaw	10.00	9.00	8.00
Saskatoon	10.50	10.50	9.50
Regina	11.00	10.50	...
Vancouver	10.00	10.00	...
HOG CARCASSES ¹			
Toronto	\$15.00	\$15.00	\$11.00
Montreal	15.50	15.25	11.35
Winnipeg	13.80	13.75	10.45
Calgary	13.80	13.50	9.75
Edmonton	13.50	13.35	9.80
Prince Albert	13.50	13.50	9.75
Moose Jaw	13.40	13.40	9.75
Saskatoon	13.50	13.45	9.75
Regina	13.50	13.40	...
Vancouver	14.45	14.35	10.75

¹Official Canadian hog grades are now on carcass basis, quotations from B1 Grade, Grade A, \$1.00 premium.

GOOD LAMBS			
Toronto	\$11.50	\$12.50	\$11.50
Montreal	11.50	11.50	10.00
Winnipeg	10.00	10.00	9.50
Calgary	9.25	9.40	8.75
Edmonton	9.50	9.50	9.00
Prince Albert	8.50	8.50	8.00
Moose Jaw	10.00	9.25	8.50
Saskatoon	8.50	8.50	8.50
Regina	9.00	9.00	...
Vancouver	...	10.25	...

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ended December 26 was 52,566 head greater than in 1940, totaling 832,856 head against 780,290 head. Cattle slaughter amounted to 133,279 head against 114,884 last year.

Number of animals processed in 27 centers for week ended December 26:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	8,856	14,083	47,547	38,887
Phila. & Balt...	2,794	800	24,022	1,008
Ohio-Indiana Group ²	6,656	2,061	44,130	4,139
Chicago ³	24,107	3,550	119,736	37,003
St. Louis Area ⁴	9,873	5,397	75,832	8,166
Kansas City	12,568	2,331	43,554	22,272
Southwest Group ⁵	15,798	3,969	82,322	19,716
Omaha	15,047	490	59,388	16,610
Sioux City	7,224	79	46,124	12,189
St. Paul-Wis. Group ⁶	18,446	20,718	115,694	18,690
Interior Iowa & So. Minn. ⁷	11,913	5,139	204,707	35,220
Total	133,279	58,636	832,856	213,840
Total Prev. week	173,085	88,070	1,016,161	289,680
Total last year	114,884	54,707	780,290	226,007

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves, and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Business Opportunities

FOR SALE. Wholesale provision manufacturing plant in Newark, N. J. Entire brick plant, completely equipped. Modern retail market and routes. Good will of 44 years of honest reputable business on same location since founded. Write W-519, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

COMPLETE MODERN PACKING PLANT: In Utah, nets over fourteen thousand per year. Age and health forces owner to retire. Will stand rigid investigation. W-517, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PACKING HOUSE SACRIFICE

Built new in 34. Operated 3 years, closed on account of death. Has large capacity. 28 Acre stock yards in connection. Perfect condition. Turn on switch and start. Built in depression times. May be had for less than 30 cents on dollar. Wire or write for particulars. J. H. HIGDON, EL Paso, Texas.

Position Wanted

SEASONED OPERATOR with 23 years' experience in all branches of meat packing for position as manager or superintendent. Specialist in pork operations and qualified to supervise beef, sausage by-products departments. W-521, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

14 YEARS EXPERIENCE in all classes and types of livestock. Also experienced in selling of all packinghouse products. W-524, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

TAKE ADVANTAGE of these OPPORTUNITIES

Men Wanted

Chemist or Technologist—Graduate chemist or bacteriologist. Experienced in the meat packing field. Canning experience desirable, but not essential. Salary according to qualifications. Present employees are aware of this advertisement. W-480, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED

Married man to take charge of office and garage for branch of meat packing plant. New York metropolitan area. W-520, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

WANTED EXPERIENCED SAUSAGE MAKERS: two strong men, young or middle aged, able to cut hogs. Thirty to Thirty-Five Dollars per week. Steady Work. Otto Brick, 466 N. Chicago St., Joliet, Ill.

WANTED: ASSISTANT PLANT SUPERINTENDENT, with knowledge of meat canning plant operations. Opportunity for advancement. Reply confidential. W-499, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: MAN WHO UNDERSTANDS preparing and canning luncheon meat. W-500, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: Experienced buyer, Boneless beef, Pork, etc. Give experience, references, salary expected. W-504, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED IMMEDIATELY Chief Operating Engineer for steam and electric refrigerating plant. Must have technical training and practical experience in ice manufacture and packinghouse operation. Must know operating costs. W-522, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED INDUSTRIAL TIME study engineer. Long and well established middle western plant requires the services of an experienced and capable industrial time study engineer. Excellent opportunity for right man. State age, experience and salary expected. Will be kept confidential. W-523, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment for Sale

New Bonded 18 ton, 20x9 ft. platform, motor truck scale, \$335. 5 ton, 10 ft. platform, Fairbanks Scale rebuilt, \$65. Warehouse scale 6x4 ft. platform, 4500 lb. capacity, rebuilt, \$100. Many sizes of warehouse, motor truck, cattle scales and vibrating screens in stock. BONDED SCALE COMPANY, Dept. NP, Columbus, Ohio.

JUST SECURED: Inspect our shops, 335 Doremus Avenue, Newark, New Jersey: **ALLBRIGHT-NELL 28x48" DIRECT MOTOR DRIVEN LARD ROLL;** 10 **DOPP KETTLES**, with and without agitators, 50 gal. and up; 3 **MEAT MIXERS;** 3 **SILENT CUTTERS;** 3 **MEAT GRINDERS;** 3 **VERTICAL TANK AGE DRYERS;** 3 **ALUMINUM KETTLES, HPM No. 6C 28-ton HYDRAULIC PRESS;** also our large stock crushers, pumps, filter presses, etc. Send us your inquiries.

WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT

Consolidated Products Company, Inc.
14-19 Park Row, New York City, New York

FOR SALE: One 3'x8' Refrigerator door, United Cork Co. manufacture, one eighty hook galvanized head rack, above used only two months. JASPER WYMAN & SON, Milbridge, Maine.

Equipment Wanted

WANTED

1—8x6 or 8x8 Vertical Ammonia Compressor, direct connected to steam engine. Advise make, price, condition, age and location. W-513, THE NATIONAL PROVISIONER, 407 So. Dearborn Street, Chicago, Ill.

Vogt's Liberty Bell Brand
Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Partridge
PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

THE CASING HOUSE
BERTH. LEVIE & Co., Inc.
ESTABLISHED 1882
NEW YORK CHICAGO LONDON
BUENOS AIRES AUSTRALIA WELLINGTON

Selected Sausage Casings
MAY CASING COMPANY
619 West 24th Place, Chicago, Ill.

GET THE BEST ALWAYS ASK FOR THE "ORIGINAL"
"SELTZER BRAND"
LEBANON BOLOGNA
MFR'D BY
PALMYRA BOLOGNA CO., INC.
PALMYRA, PENNA.

Wilmington Provision Company
TOWER BRAND MEATS
Slaughtering of Cattle, Hogs,
Lambs and Calves
U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE

THE CUDAHY PACKING CO.
PRODUCERS, IMPORTERS AND EXPORTERS OF
Sausage Casings
221 NORTH LA SALLE STREET CHICAGO, U. S. A.

**BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings**



Inquiries welcomed at all times

JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas



The Original Philadelphia Scrapple

by

John J. Felin & Co., Inc.

Pork Packers

"Glorified"

HAMS • BACON • LARD • DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.

New York Office: 402-10 West 14th St.



**JERZY
POLISH STYLE
HAM**

Mild and unsmoked

*Canned in true
continental style*

Outstanding in flavor and texture

P. T. GEORGE & CO. Sole Distributors

156th ST. and BROOK AVE.
New York, N. Y.

P. O. BOX 386
Indianapolis, Ind.

Superior Packing Co.

Price

Quality

Service

Chicago



St. Paul

DRESSED BEEF

BONELESS BEEF and VEAL

Carlots

Barrel Lots

THE E. KAHN'S SONS CO.

CINCINNATI, O.

**"AMERICAN BEAUTY"
HAMS AND BACON**

**Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions**

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
H. L. Woodruff Earl McAdams Clayton P. Lee P. G. Gray Co.
437 W. 13th St. 38 N. Delaware Av. 1108 F. St. S. W. 148 State St.

*Rath's
from the Land O' Corn*

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

BICZYJA

(Pronounced BE-CHI-YA)

**— AND —
PRONOUNCED**

**The finest Polish-Style
Ham on the market to-
day by hundreds of sat-
isfied Tobin customers!**



THE TOBIN PACKING CO., INC.

FORT DODGE, IOWA

ADVERTISERS in this Issue of The National Provisioner

Armour and Company.....6	Jackle, Frank R.....36	Smith's Sons Co., John E.....Second Cover
Baker Ice Machine Co.....21	Jamison Cold Storage Door Co.....20	Spicene Co. of America.....33
Callahan, A. P. & Co.....25	Kahn's, E., Sons Co.....41	Stange Co., Wm. J.....21
Cincinnati Butchers' Supply Co.....31	Kennett-Murray & Co.....36	Stedman's Foundry & Machine Wks.....33
Cincinnati Cotton Products Co.....33	Levi, Berth. & Co., Inc.....40	Stevenson Cold Storage Door Co.....20
Cleveland Cotton Products Co.....20	May Casing Co.....40	Superior Packing Co.....41
Corn Products.....1st Cover	Mayer, H. J., & Sons Co.....27	Swift & Co.....Fourth Cover
Cudahy Packing Co.....40	McMurray, L. H.....36	Southerland Paper Co.....18
Diamond Iron Works Inc.....21	Meat Industry Suppliers, Inc.....27	Tobin Packing Co.....41
Felin, John J., & Co., Inc.....41	Meyer, H. H. Packing Co.....40	Toledo Scale Co.....15
George & Co., P. T.....41	Mitts & Merrill.....30	U. S. Slicing Machine Co.....35
Griffith Laboratories, The.....Third Cover	Mongolia Importing Co., Inc.....21	Vogt, F. G., Sons, Inc.....40
Ham Boiler Corp.....31	Morrell, John & Co.....41	Wilmington Provision Co.....40
Hormel, Geo. A., & Co.....42	Niagara Blower Co.....20	
Hunter Packing Co.....42	Oppenheimer Casing Co.....30	
Hygrade Food Products Corporation.....42	Palmyra Bologna Co., Inc.....40	
	Peter's Machinery Co.....33	
	Rath Packing Company.....41	
Industrial Chemical Sales Div. West	Salzman, Inc., Max.....31	
Virginia Pulp & Paper Co.....18	Sayer & Co., Inc.....33	
Interboro Mutual Indemnity Insurance Co.....13	Service Caster and Truck Co.....30	

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

HONEY BRAND

Hams - Bacon
Dried Beef

HYGRADE'S

West Virginia Style
Cured Ham
Ready to Serve

HYGRADE'S

Frankfurters in
Natural Casings

HYGRADE'S

Beef - Veal
Lamb - Pork



**CONSULT US BEFORE
YOU BUY OR
SELL**

**Domestic and Foreign
Connections
Invited!**

HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.

HORMEL GOOD FOOD

**Main Office and Packing Plant
Austin, Minnesota**

HUNTER PACKING COMPANY

East St. Louis, Illinois

**BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM**

New York Office, 106 Gansevoort St., Paul Davis, Mgr.

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.

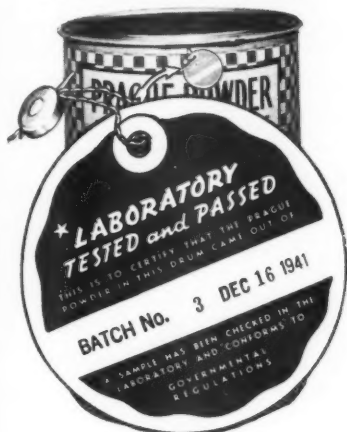


A. L. Thomas
Washington, D. C.
Local &
Western Shippers
Pittsburgh, Pa.

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

IT'S DEPENDABLE



YOU TAKE NO CHANCES WHEN YOU USE PRAGUE POWDER AS YOUR CURING MATERIAL.

Six Control Analyses are made by our Laboratory to insure the dependability and constant uniformity of Prague Powder.

Two of these are illustrated below. Watch for others in succeeding issues.

Step Number One:
Analytical Balance Scales:



Samples of each vat of Prague Powder are drawn and weighed for laboratory examination and certification.

Step Number Two:
Kjeldahl Apparatus



This equipment is used to determine the percentage of Nitrate-Nitrogen in Prague Powder.

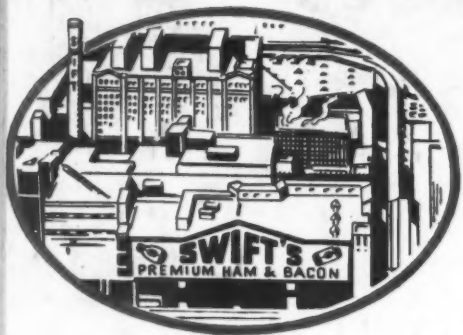
THE GRIFFITH LABORATORIES

1415-1431 West 37th St.

Chicago, Illinois

EASTERN FACTORY • 37 TO 47 EMPIRE ST. • NEWARK, NEW JERSEY

CANADIAN FACTORY AND OFFICES • 1 INDUSTRIAL ST., LEASIDE, TORONTO



A RECORD OF **DEPENDABILITY**
THAT'S NEVER BEEN BROKEN!



For years, regardless of conditions, we have supplied packers and other customers with a quality gelatin—Swift's Superclear. Because we maintain our own source of raw material,

we have always been able to meet customers' gelatin requirements.

Naturally, the business of preparing and selling jellied meats depends entirely on needed supplies of high quality gelatin. Our records prove that we have never yet turned away a customer! Today, every possible step is being taken to insure our customers of a steady future supply. And Superclear Gelatin will continue to be the finest product of its kind—high in test and quality, unsurpassed for crystal clear, sparkling jellied meats.

SWIFT'S *Superclear* **GELATIN**
A SUPERIOR JELLIED MEAT GELATIN
SWIFT & COMPANY
Gelatin Division
Chicago, Ill.

Y

we have
ers with a
r. Because
y material,

on needed
d away a
f a steady
its kind—

TIN

N